

# Toscolo®



## Vernaccia di San Gimignano DOCG 2020

<b>Grapes:</b>	100% Vernaccia di San Gimignano
<b>Region:</b>	Tuscany
<b>Exposure:</b>	Various
<b>Altitude:</b>	985 feet above sea level
<b>Soil:</b>	Pliocene soil (sand and clay)
<b>Vine Training:</b>	Spur-pruned cordon trained
<b>Vine Age:</b>	15 years
<b>Time of Harvest:</b>	Late August
<b>Vine Density:</b>	1,620 vines per acre
<b>Total Production:</b>	9,000 bottles
<b>Vinification Process:</b>	Cryomaceration (maceration on the skins at low temperature) followed by temperature-controlled vinification in stainless steel tanks. Cold white vinification preserves the stability of Vernaccia's abundant aromatic components.
<b>Aging Process:</b>	Aged eight months in the bottle before release
<b>Alcohol Content:</b>	12.50%
<b>Tasting Notes:</b>	Luminous, straw yellow hue, leading on to a delicate aromatic bouquet of white flowers, pears and honeysuckle and a full-flavored palate rich in citrus aromas, firm freshness and almond nuances.
<b>Winemaker:</b>	Franco Bernabei
<b>Cellaring:</b>	Up to 2 years
<b>Closure:</b>	Cork
<b>Food/Menu Pairing:</b>	Enjoys as an aperitif or pair with antipasti, first courses, risotto, pasta, soups, eggs, omelettes, or fish

**Vegan Friendly**