

Fattoria La Torre La Villa Vernaccia di San Gimignano

Azienda Agricola Fattoria La Torre

Italy - Toscana - Vernaccia di San Gimignano DOCG

Vernaccia di San Gimignano was the first DOC in Italy for white wine and historically had a wider spread recognition than it does today. Vernaccia earned a reputation as a light golden-colored wine, full-bodied, rich and round, with a special freshness and elegance. Vernaccia di San Gimignano is the only Italian white wine that has the right to be called Riserva if aged for 1 year.

Unfortunately, greed, over-production and poor administration have begun to wear away at the image of this wine and the traditional style that brought it so much acclaim in the past. But very fortunately, Enrico Angiolini is dedicated to the classic style. His Vernaccia is estate bottled, with an intense floral bouquet, clean taste, rich and velvety body, and a long finish.



Specifications

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| Appellation | Vernaccia di San Gimignano DOCG |
| Wine Type | White |
| Varietals | 100% Vernaccia di San Gimignano |
| Age of Vines | 10 years (average) |
| Soil type | clay, marl and calcareous |
| Vinification | Hand harvested (yield 60 quintals/ha). Fermented in stainless steel at controlled temperatures. The juice is then racked and filtered immediately. Placed in stainless steel holding tanks to age on the fine lees for 6 months; undergoes a tartaric precipitation. Aged 6 months in bottle. |
| Pairings | Salamis, pastas with cream sauces, almond dishes, white meats and fish. |