



The first Italian wine to be classified as DOC, and since then DOCG thanks to its continually increasing quality. It has always been a favourite amongst classy gourmets, princes and popes. In The Divine Comedy, Dante immortalizes it as deserving a place in Purgatory, where punishment for gluttons constitutes the absence of eel and Vernaccia! Interestingly enough some experts believe that the Tuscan Vernaccia originated in Liguria, in the Cinque Terre area at Vernazza.

Indeed at close scrutiny the Vernaccia grape is not that different to the Bosco grape in shape and in yielding capacity, although a little less in shape of cluster and colour. For this wine we carefully select the best grapes from our small selection of land, Vigna del Sole (our vineyard of the sun). The result is a more structured Vernaccia, with intense aromas, a hint of almond flavour and an excellently well balanced body.

## *Vernaccia di San Gimignano* DOCG *"Vigna del sole"* 2014

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### GRAPE VARIETIES

*Vernaccia*

### WINEMAKING

*Fermented in stainless steel vats at controlled temperatures; Refinement in steel vats.*

### ANALYTIC DATA

*Alcohol content: 13 % vol.*

### ORGANOLEPTIC CHARACTERISTICS

*Intense straw-yellow;*

*Flavour of bread crust and vanilla with almond aftertaste;*

*Stylish wine, full of harmoniously blended flavours: a caress in the mouth.*

### GASTRONOMY

*Excellent with first courses, seafood and roasts. Bright and interesting with tasty.*

*Serving temperature 10-12 °C*

## AVAILABLE FORMATS

75 cl



## AWARDS

2006	DOUJA D'OR GOLD MEDAL		2003	Wine Spectator	82/100	2004	Wine Spectator	84/100	2004	GAMBERO ROSSO	
2012	GUIDA ORO VERONELLI		2014	GUIDA ORO VERONELLI		2015	WINE ADVOCATES	88/100	ROBERT PARKER		