

MORMOFAIA

SUAVIS - Vernaccia di San Gimignano

Denominazione di Origine Controllata e Garantita



WINE PRODUCTION AREA: Hills of the borough of San Gimignano – height 300 metres above sea level.

WINE GRAPES: Vernaccia di San Gimignano 100%.

TYPOLOGY OF THE SOIL: Pliocene origin, medium texture, widespread clayey soil.

GROWTH AND CULTIVATION SYSTEM: Spur-pruning – with 8-10 buds, density of 5.000 vines per hectare, yield no superior to 80 (quintal) grapes per hectare, green pruning, selection of grapes.

HARVEST: Manual, in 15/20 Kg crates. The grapes are arranged in two layers and cooled in the cold store before pressing.

VINIFICATION: Soft Soft pressing of the grapes, fermentation at a controlled temperature of 18-20 ° C in steel tanks for about a month.

AGEING AND REFINING: At the end of the alcoholic fermentation the wine is matured on the fine lees in steel tanks for about four months, after which it is bottled and aged for at least a month before being marketed..

COLOUR: Full straw yellow.

PERFUME: Fruity, lively, with hints of hawthorn and apple.

FLAVOUR: Balanced, harmonious, persistent, with a pleasantly acidulous finish.

TASTING TEMPERATURE: 8/10°C.

TO ACCOMPANY DISHES: As an aperitif, but also for the whole meal, with starters in general, fish, shellfish, white meats and fresh cheeses. Excellent propensity to aging in the bottle.