

MORMOFAIA

OSTREA - Vernaccia di San Gimignano Selezione

Denominazione di Origine Controllata e Garantita



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

WINE GRAPES: 100% Vernaccia di San Gimignano from only one vineyard.

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

GROWTH AND CULTIVATION SYSTEM: Spur-pruning – with 6-8 buds, density of 5.000 vines per hectare, yield no superior to 60 (quintal) grapes per hectare, green pruning, selection of grapes.

HARVEST: Hand selection and manual picking of grapes in small crates of 15/20Kg capacity, in order to preserve the integrity of the cluster until the transfer in the cellar. Limited cold maceration of grapes at about 6°C before pressing.

VINIFICATION: Soft pressing of grapes, decanting of the must; fermentation is in french oak 2500L barrels for about one month; to mantein the elegance and nicety of the variety. Periodic bâtonnage to give wine structure and softness.

AGEING AND REFINING: At the end of the alcoholic fermentation period the wine remains in contact with its fine lees in stainless steel tanks for 12 months. After bottling, the wine it is refined for 3 months at least.

COLOUR: Full straw yellow.

PERFUME: Floral sensations, fruity and boisè well balanced.

FLAVOUR: Good and balanced structure, persistent and elegant.

TASTING TEMPERATURE: 10/12°C.

BEST WITH: Excellent with fish starters, shellfish, baked fish, white meat, delicate red meat.