

“MARIA ASSUNTA”

*Dedicated to Maria Assunta, my mother, how supported me during difficult times and her generous heart.
Complex and pleasantly structured wine, aged in small French oak barrels*



TOSCANA BIANCO I.G.T.

Production zone: San Gimignano (Sienna district in Tuscany, Italy)
Grape varietal: 100% Vernaccia di San Gimignano

THE VINEYARDS

Exposition: south-east
Altitude: 280 meters above sea level
Soil composition: prehistoric seabed, sand, clay and marine fossils
Growing method: spurred cordon
Year of plantation: 1971-2004



HARVEST AND FERMENTATION

Harvest period: the first ten days of September
Harvest: manual
Alcoholic fermentation:
in stainless steel tanks with temperature controlled at 17° C
Malolactic fermentation: no
Maturation: 9 months in stainless steel
Bottle refinement: 6 months
Average production: 2800 bottles

TASTING NOTES

Visual exam:
luminous pale yellow color with delicate greenish shades,
typical of a young Vernaccia di San Gimignano
Olfactory exam:
fresh and fruity bouquet with mineral notes, citrus fruit, white
flowers, apple
Gustatory exam:
inviting freshness and minerality, the wine combines a citrusy
character with a dry heart
Food pairings:
the perfect wine to be paired with seafood starters, pasta with
clams or king prawns, medium aged cheese, vegetable tarts

BOTTLE SIZE

750 ml