

CASTELLO MONTAÙTO



Vernaccia di San Gimignano

Appellation: Vernaccia di San Gimignano D.O.C.G.
Area of production: San Gimignano
Vintage 2017
Number bottles 13.300

Grapes variety: Vernaccia di San Gimignano 90%, other white grape varieties 10%
Altitude: 280 mt above sea level
Soil Composition: Pliocene soil with clay
Tonnes of grape per hectare: 6 Tonnes
Plant per hectare: 5000
Pruning technique: Spurred Cordon and Guyot

Vinification: off-skins with cold controller pre-fermentative maceration
Method of fermentation: Stainless Steel
Fermentation temperature: 15 °C
Length of Fermentation and maceration: 15 days
Fining in Bottle: starting from March after the harvest
Bottle age: Minimum 3 months

Service temperature: 10-12 °C
Alcoholic content: 13 %

Tasting notes: The accurate selection and cultivation techniques have specific permission to exalt all the characteristics of the grape in a current. Perfumed and intense end to the taste is balanced with the right freshness, it is persistent.

Save with: Risotto, fish dishes and cheese

Castello Montauto

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