

Bartali
Casa fondata nel 1927

Vernaccia di San Gimignano



TECHNICAL SHEET

- **LINE:** Classic.
- **DENOMINATION:** Vernaccia di San Gimignano DOCG.
- **GRAPE VARIETY:** Vernaccia di San Gimignano 100%.
- **PRODUCTION TECHNIQUES:** The grapes harvested in the second week of September are pressed very softly. Vinification takes place at a controlled temperature of 16°C in stainless steel vats. After maturing 3-4 months on fine lees the wine is stabilised and then bottled.
- **COLOUR:** Light straw yellow.
- **BOUQUET:** Intense, floral and fruity.
- **TASTE:** Dry, fresh and with good persistence, harmonious, with a characteristic bitter aftertaste (bitter almond).
- **ALCOHOL STRENGTH:** 12% vol.
- **SERVING SUGGESTIONS:** Pasta with white sauces, dishes of fish, eggs and white meats.
- **SERVING TEMPERATURE:** Serve at 8-12°C.

Casa Vinicola Bartali s.r.l.