

# CAMPO DELLA PIEVE



**Denomination:** Vernaccia di San Gimignano DOCG

**Grape variety:** 100% Vernaccia di San Gimignano

**Farming:** Organic farming certification

**Soil composition:** the vineyard stand on a soil composed of old Pliocene sands and clays, at an elevation of 330 - 360 meters above sea level. The result is a mixed composition soil, deep and chalky.

**Cultivation system:** spurred cordon

**Density of plants per hectare:** 5000 **Yield per hectare:** 55/60 hl/ha

**Grape harvest:** hand harvest takes place from the third decade of September, beginning of October.

**Vinification:** full strand skin maceration. Soft pressing of the grapes. Spontaneous fermentation at controlled temperature in cement tanks. Maturation on the fine lees takes place in cement vats with periodic bâtonnage for about 18/20 months.

**First year:** 2010

**Bottles produced:** 7.000

**Serving temperature:** 12°C

**Alcohol by volume:** 13,5% vol.

**Organoleptic notes:** straw-coloured. An elegant and rigorous wine with notes of citrus fruit and flowers. On the palate it is sapid, intense, deep.

**Pairing:** tartare, carpacci, pasta dishes, fried, white meat and roast.