

Le Tre Stelle

Vernaccia di San Gimignano DOCG



Grape variety: 100 % vernaccia grape

Vines pro hectare : 2800

Land exposition : south

Ground: of medium misture, basically tufa and sandy soil

Pruning system: "Guyot"

Average age of vineyards : 35 /40 years old

Harvest time : first or second week of September

Harvest: by hand in small plastic basket

Bottle production :13.000

Fermentation tank: stainless steel tank

Malolactic fermentation: no

Fermentation : two-three months at 18°C

Maturation: in stainless steel cask

Ripening : minimum 2 months in bottle

Alcohol : % vol 12,5

Total acidity: g/l 5,5

Volatile acidity: g/l 0,40

Colour : straw-coloured with strong greenish reflections

Smell: intensive smell of mineral scents. White flowers and fruits. Jasminum, green apple, peach and Pear. Attractive orange and citrus aromas. Bitter almond on the final.

Taste: fresh and crisp ,the palate is delicate with a strong mineral touch, which carries to a young and zesty fruit character. Lovely style, well-balance with good structure. Drinking well now.

Temperature: 13//14 C°

To be served: it works perfectly as an aperitif, with fish appetizers and first dishes with saffron and truffle. Rabbit with mushrooms and black olives. Fresh cheese: ricotta, caprino or tomino with herbs, artichoke and dried tomatoes