
RAMPA DI FUGNANO

di Traxler & Ehrenbold



ALATA

Vernaccia di San Gimignano D.O.C.G.

denomination: Vernaccia di San Gimignano DOCG

production zone: San Gimignano - SI

color: straw yellow

reflections: gold

intensity: brilliant

nose: intense, persistent

scents: acacia, lemon, apple, peach

mouth: dry, fresh, harmonious

vinification: crushing, fermentation in stainless steel tanks, with temperature control, rackings, malolactic, blending, fining, stabilization

bottle racking: 2 months

serving suggestions: serve as aperitif, with fish and seafood, white meats

grape varieties: Vernaccia

average bottle production: 25,000

vineyards: Sottoliveto, Capanno and Montesa vineyards: 20 years; 250 - 300 metres asl; South / South West / South-West exposed; 3.13 hectares

soil: clay, sand, pliocene

density: 1 metre

yield: 8,000 Kg. per hectare

harvest: end of September by hand