
RAMPA DI FUGNANO

di Traxler & Ehrenbold



PRIVATO

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

denomination: Vernaccia di San Gimignano DOCG

production zone: San Gimignano - SI

color: straw yellow

reflections: gold

nose: intense, persistent, ample

scents: acacia, lemon, apple, peach, almond, vanilla

mouth: dry, fresh, soft, balanced,

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

bottle racking: 3 months

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

grape varieties: Vernaccia

average bottle production: 4,000

vineyards: 20 years; 250 - 300 metres asl; South-West exposed

soil: Clay, sand, pliocene.

density: 5,000 vines per hectar

yield: 8,000 Kg. per hectar

harvest: end of September by hand