

ETHICAWINES

earth, heart, hands.

Cappella Sant'Andrea



Clara Stella
Vernaccia di San Gimignano
DOCG

REGION

Toscana

VARIETY

Vernaccia di San Gimignano

Exposure and altitude: Elevation around 300 m a.s.l. (1000 feet)

Soil composition: Pliocene sands and fossils.

Cultivation method: Guyot. Organic farming.

Harvest: Hand-harvest and careful grape selection in the vineyards.

Vinification process: soft-pressing and fermentation at controlled temperature.

TASTING NOTES

Fresh and well-balanced, delicate and fruity bouquet. Very drinkable and pleasant thanks to its minerality. Characterizing aftertaste of almond.

FOOD PAIRINGS

Best served with fish and seafood.