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.
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.