

ETHICAWINES

earth, heart, hands.

Cappella Sant'Andrea



Prima Luce
Vernaccia di San Gimignano
DOCG

REGION

Toscana

VARIETY

Vernaccia di San Gimignano. Single vineyard. Average age of the vines approximately 50 years.

Exposure and altitude: North-east exposure, 1000 feet ASL (300 m ASL).

Soil composition: Pliocene sands and fossils.

Cultivation method: Guyot. Organic farming.

Harvest: Hand-harvest and careful grape selection in the vineyards during the last week of September.

Vinification process: soft-pressing of the grapes. Two-week fermentation on the lees in amphora. This wine refines on the lees for at least one year, and a couple of months in oak barrels.

TASTING NOTES

Intense floral bouquet, with hints of grapefruit and vanilla. Complex and unusual Vernaccia, enriched by non-invasive tannins. Pure and elegant.

FOOD PAIRINGS

A perfect match with hard cheese and blue cheese. The producers love it with boiled meat.