

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.