



VIGNA APRICO VERNACCIA DI SAN GIMIGNANO DOCG 2006

LE SOLIVE

production area: San Gimignano (S.I.)

altitude: 200 m o.s.l.

vineyard orientation: south-east

soil location: plain

varietal: 100% Vernaccia di San Gimignano

soil composition: sand 70%- limestone 17%- clay 13%

harvest: end of August/beginning of September

vinification: stainless steel tanks

cellaring: stainless steel tanks sur lie for one month

refinement: minimum six months in bottle

alcohol content: 13%

serving temperature: 11- 13 C.

culinary suggestions: vegetarian appetizers, dips, vegetable stews, rice and pasta salads, grilled or fried fish

WINE CHARACTERISTICS

colour: bright yellow with hints of green

bouquet: sweet, fruity with scents of yellow fruit, pineapple and white peach

palate: initially sweet, fresh, with a sense of harmony and elegance

Case format: 12 bottles

AWARDS AND RECOGNITIONS

Rivista "Veronelli 2007"

2005 Vintage - 2 red stars

Rivista "Maroni - Guida dei Vini Italiani 2007"

2005 Vintage - 78