



CECCHI

TORREBONA **Vernaccia di San Gimignano**



Appellation: Vernaccia di San Gimignano D.O.C.G.
Area of production: San Gimignano
Harvest / Vintage: 2018
Number of Bottles : 280.000

Grapes variety: Vernaccia di San Gimignano 90%, other grape varieties 10%
Altitude: 290 mt above sea level
Soil Composition: Pliocene soil with calcareous sand
Tonnes of grape per hectare: 7 Tonnes
Plant per hectare: 5000
Pruning technique: Guyot and spurred cordon

Vinification: Traditional in temperature-controlled off skin
Method of fermentation: small and medium stainless steel tank
Fermentation temperature: 15 °C
Length of Fermentation: 15 days
Ageing: minimum 2 months in bottle

Service temperature: 12° - 14 ° C
Alcoholic content: 12,5 % vol

Tasting notes: One of Tuscany's most important varietals, Vernaccia was born in a terroir where Cecchi has a strong legacy. It has a fine, delicate bouquet, leading to a fresh and balanced palate.

Serve with: perfect with fish and poultry.

Cecchi

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