

Azienda Agricola Campochiarenti

MEDAN s.s.

Località Campochiarenti 15
53037 San Gimignano (SI) – Italia



Vernaccia di San Gimignano DOCG

Varieties:

Vernaccia di San Gimignano

Exposure:

west, south-west along a hill at an altitude of 180-240m above the sea level. The soil is composed by yellow sand and sandy clay with layers of tuff over the "mattaione" with variable percentage of clay.

Harvest:

The grapes are manually chosen.

Production:

5000 kg per hectare

Winemaking method:

The destalked grapes are softly pressed: after 18-24 hours the must is clarified and stored in steel vat for the fermentation at controlled temperature.

At the end of fermentation the wine is cold stabilized, filtered and stored till the spring. Then is aged in bottles for at least 3 months.

Gradation:

2009 - 13 % vol

2011 - 13,5 % vol