

SENSI

The Ancient Tuscan Family



APPELLATION	Vernaccia di San Gimignano DOCG (Controlled and Guaranteed Denomination of Origin)
VINE VARIETY	Vernaccia San Gimignano
GRADE OF ALCOHOL	12%
PRODUCTION ZONE	Produced in Comune di San Gimignano
HISTORICAL NOTES	A very appreciated wine from middle of the 13th century by Popes and Princes it was the first white wine to be recognized as DOC in 1966 and the first Tuscan white wine to bear the DOCG in 1993.
TERRAIN COMPOSITION	Hilly terrains with altitudes no higher than 500 meters above sea level, Pliocene origins made up mainly of yellow sands and sandy clay.
TRAINING SYSTEM	Spurred cordon (spur pruned), Guyot
VINE DENSITY	At least 3000 plants per hectare
YIELD PER HECTARE	The grape yield per hectare does not exceed 9,000 kilograms. The maximum must-to-fruit ratio does not exceed 70%
COMMERCIAL PERIOD	From March of the year following the harvest.
FERMENTATION AND AGING	The harvested grapes gathered in September are spread out and pressed in a soft way. The obtained must is cold settled for 6-8 hours then poured into steel tanks where alcohol fermentation takes place for 8-10 days at a controlled temperature of 16/18 °C. When the fermentation is finished the wine is conserved at a temperature of 16/18 °C in steel tanks until bottling.
SENSORY CHARACTERISTICS	Yellow hay color and a decisive fresh taste with fruity aromas and a pleasant slightly bitter aftertaste in the finish.
TASTING TEMPERATURE	10-12 °C
FOOD AND WINE PAIRING	See that section

SENSI VINI SRL

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