



AZ. AGR. IL PARADISO

VERNACCIA DI SAN GIMIGNANO

Type of wine : DOCG

Vintage : 2017

Grape : 100% Vernaccia di San Gimignano

Vine training : Cordone speronato

Age of the vineyard : 10 and 30 years old

Time of harvest : Early september

Manufacturing : manual in small boxes

Total production : 30000 bottles

Vinification : grapes are pressed directly with the skins. The juice is separated from the dregs by means of a static cleaning at a low temperature. Fermentation in stainless steel for 30 days.

Alcohol : % vol. 14,24

Total acid : g/l 5,30

Total dry extract : g/l 20,30

Residual sugar : g/l 1,60

Note : Straw yellow. A floreal and fruity bouquet, with a delicate aroma, a pleasantly bitter aftertaste and a touch of smoothness and fullness.