
















TERUZZI

Acinaia Vernaccia di San Gimignano 2020

\$19.15

* Suggested retail price

 Sustainable

	Product code	14856651
	Licensee price	\$16.66
	Format	12x750ml
	Listing type	Private import
	Status	Unavailable
	Type of product	Still wine
	Country	Italy
	Regulated designation	Denominazione di origine controllata e garantita (DOCG)
	Region	Tuscany
	Appellation	Vernaccia di San Gimignano
	Varietal(s)	Vernaccia di San Gimignano 100 %
	Alcohol percentage	12.5%
	Colour	White
	Closure type	Cork
	À boire	Ready to Drink

ABOUT THIS WINERY

Past, present and future coexist at Teruzzi, a state-of-the-art winery, constantly exploring the most innovative solutions to produce the best wines, while respectful of the local heritage and the Tuscan traditions. Teruzzi is a contemporary valorization of ancient Tuscany, with its centuries-old tradition. Its journey has continually exalted the historical heritage, nobility and personality of San Gimignano.

TASTING NOTES

Made from Vernaccia, the premiere grape of San Gimignano, this wine is fresh and fruity with a good balance of structure, freshness and persistence and a signature twist of almond in the finish. Outstanding as an aperitif or as a partner for cheeses, fish and white meats.

PRODUCT NOTES

Plant density : 4800 - 6600 plants per hectare; Yield 90 quintals of grapes per hectare; Wine yield 70% equivalent to 63 hl/ha per hectare; Average age of vines 15 years.

PRODUCTION NOTES

Harvest in mid-September. Vinification by grape skin maceration, in press for one night, then soft pressing the next day. Cold settling of the must followed by alcoholic fermentation at a controlled temperature in stainless steel. No malolactic fermentation. Ageing 4-5 months in stainless steel, then bottling and another 3-4 months of ageing in bottles.


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