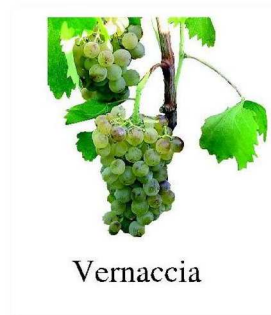




CARATO – Vernaccia di San Gimignano DOCG

| | |
|----------------------------------|--|
| Production zone | San Gimignano |
| Soil composition | Calcareous with marine sediments |
| Average production | 6000 bottles of 0,75 lt |
| Average vineyard altitude | 1100 feet asl / 350 mamsl |
| Planting density | 2200 per acre / 5500 per ha |
| Pruning system | Spurred cordon |
| Composition | 100% Vernaccia |
| Farming | Strictly organic |
| Certified by | ICEA |
| Vinification | Free run juice ferments in barriques |
| Aging | 12 months in old barriques |
| Refining | 24 months in the bottle |
| Visual | Straw yellow |
| Bouquet | Intense, lemon and jasmine flowers |
| On the Palate | Citrus fruits, spices, long savoury aftertaste |
| Wine-food pairings | Best with cheese after a big red |



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