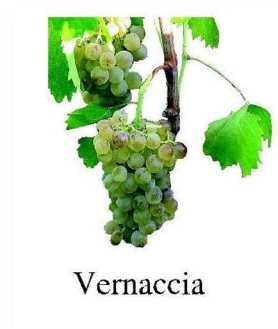




## TRADIZIONALE – Vernaccia di San Gimignano DOCG

<b>Production zone</b>	San Gimignano
<b>Soil composition</b>	Calcareous with marine sediments
<b>Average production</b>	25000 bottles of 0,75 lt
<b>Average vineyard altitude</b>	800/1100 feet asl – 250/300 mamsl
<b>Planting density</b>	2200 per acre / 5500 per ha
<b>Pruning system</b>	Spurred cordon
<b>Composition</b>	100% Vernaccia
<b>Farming</b>	Strictly organic
<b>Certified by</b>	ICEA
<b>Vinification</b>	Maceration with the skins
<b>Refining</b>	In glass lined concrete vats
<b>Aging</b>	In the bottle
<b>Visual</b>	Golden straw yellow
<b>Bouquet</b>	Herbal and almond perfumes
<b>On the Palate</b>	Rich and dry, with a long aftertaste
<b>Wine-food pairings</b>	Mediterranean cuisine based on olive oil, fried and raw fish, sushi, oysters and shell fish. Iron, rich and tannic vegetables



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