

**Castellani**

# Vernaccia di San Gimignano 2022



## TASTING NOTE

Elegant white from Tuscany, fragrant with chamomile and a refreshing spritz of lemon, then a waft of almond on the finish.

## VITICULTURE

From selected vineyards in San Gimignano area.

## VINIFICATION

Gentle pressing and fermentation at a low temperature in order to keep its exceptional fragrance. Fermentation for 12 to 18 days in either cement or steel vats.

## FOOD MATCHING

Seafood Fregola with saffron or Octopus salad

SIZE	75cl
VINTAGE	2022
ABV	12.5%
GRAPE VARIETIES	Vernaccia (100%)
CLOSURE	Agglomerate Cork
SKU CODE	G7086122
EXPRESSION	White, Crisp, Dry and Refreshing
COUNTRY	Italy
REGION	Tuscany
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Agglomerate Cork
PH	3.5
TOTAL ACIDITY	5.23g/l Tartaric
RESIDUAL SUGAR	3.45g/l
SKU	G7086122