



Le Rote Vernaccia di San Gimignano D.O.C.G.

(vair-NAH-chah dee sahn gee-mee-YAHN-oh)

Vernaccia di San Gimignano has the honor of being Italia's first ever D.O.C. wine (1966), promoted in 1993 to D.O.C.G. This wine is a bright, exciting, floral delight with cleansing citrus and a lush body. Made by the Scotti family, this is the best Vernaccia we have come across in years. Why? These 35 year-old vines pack loads of Old World minerality into every sip.



LOCATION

Toscana, Italia.
(Town of San Gimignano)
25 hectares. 180-260 meters.



SOIL

Mixed clay, marl, and shells.



ESTATE

Le Rote.
(lay-ROH-tay)



VINE

Spurred Cordon. Guyot.
3,000-5,000 vines per hectare.
1 bottle per plant average yield.



WINEMAKER

Massimo & Lara Scotti.
(MOSS-ee-moh SKOH-tee)
(LAW-rah SKOH-tee)



VINIFICATION

Fermentation in temperature
controlled stainless steel tanks.



VARIETALS

100% Vernaccia.



BARREL

No barrel aging.



RESIDUAL SUGAR

2.0 grams per liter.



MATURATION

3 months in the bottle.



ACIDITY

5.3 grams per liter.



VINTAGE PRODUCTION

1,000 cases.



ALCOHOL

13.0% by volume.



FOOD PAIRING

Fresh Fava beans, Pecorino cheese,
grilled prawns, and summer time
Panzanella salad.



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.

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