



FONTALEONI

NAME:
Fontaleoni

APPELLATION:
Vernaccia di San Gimignano d.o.c.g.

GRAPE:
Vernaccia 100%

VINEYARDS:
Altitude 100/300 mt asl, Age 15/30 years

VINIFICATION:
Hand picking, softly pressed,
fermentation in stainless steel tanks at temperatures under
20° C, light filtering and bottling. The refinement in bottle lasts at least
3 months

TASTING NOTES:
Straw yellow coloured, floral and fruity notes. On the palate crisp,
tasty with a lively acidity

SERVING TEMPERATURE: 8-10° C

PRODUCTION: 60 000 Bottles