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| **Vernaccia di San Gimignano DOCG selection “PAGLIERINA”**  **GRAPES:** selection of 100% Vernaccia di San Gimignano grapes  **Alcohol content:** 13%  **Vinification:** grapes harvested from vineyards with a higher density of plants per hectare, manually harvest selecting the ripest bunches.  Soft pressing of the grapes through a pneumatic press under inert gas and separation from the skins.  Fermentation at controlled temperature in cement tanks with selected yeasts.  Aged in cement tanks for 12 months  Refined in bottles  **Organoleptic characteristics:** straw yellow color with golden reflections. Intense aroma very elegant, salty, with notes of hazelnut and almond. With aging it develops the characteristic mineral scent (of flint).  On the palate it has a fuller taste, dry, sapid, but pleasantly balanced and harmonious with notes and sensations of ripe fruit and a soft and persistent taste. Long lasting aroma broad and lingers in the mouth.  **Pairings:** Excellent with baked fish, fresh or medium-aged cheese, which enhances the flavor, white meats.  **Temperature:** to be served at 11-12° C | PAGLIERINA VERNACCIA S.G. |