



CECCHI

TORREBONA Vernaccia di San Gimignano



Appellation: Vernaccia di San Gimignano D.O.C.G.
Area of production: San Gimignano
Harvest / Vintage: 2018
Number of Bottles: 280.000

Altitude: 290 mt above sea level
Soil Composition: Pliocene soil with calcareous sand
Yields per hectare: 7 Tonnes
Plant per hectare: 5000
Pruning technique: Guyot and spurred cordon

Vinification: traditional in temperature-controlled off skin
Method of fermentation: small and medium stainless-steel tank
Fermentation temperature: 15 °C
Length of Fermentation: 15 days
Ageing: minimum 2 months in bottle

Service temperature: 10° -12 ° C
Alcoholic content: 13% vol

Vintage and Harvest: The 2021 vintage was marked by some frost and heavy spring rains and summer drought, but with good flowering and fruit set. At the end of August, the weather changed, with fair rainfall and lower temperatures particularly in the lows: sunshine during the day and cold at night provided the perfect mixture to bring the grapes to completion in the best possible way.
Overall, the 2021 vintage of Vernaccia di San Gimignano is considered a highly satisfying harvest because it still allowed to bring to the winery a crop with grapes of beautiful quality and capable of giving a good perspective in the glass.

Tasting notes: One of Tuscany's most important varieties, Vernaccia was born in a terroir where Cecchi has a strong legacy. It has a fine, delicate bouquet, leading to a fresh and balanced palate.

Serve with: perfect with fish and poultry.

Cecchi

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