



## Roccamura

Vernaccia Di San Gimignano DOC

### PRODUCTION AREA:

Apulia

### GRAPES:

100% Vernaccia

### ALCOHOL CONTENT:

12.5% Vol.

### VINIFICATION

The wine-making process in "white" follows the traditional style with a gentle pressing and low temperature in order to keep its exceptional fragrance. The fermentation, at a controlled temperature, has a medium duration of 12 to 18 days in either cement or steel vats.

### TASTING NOTES

#### Colour:

Delicate straw yellow tending to a warm golden colour with ageing.

#### Bouquet:

Characteristic bouquet, elegant and persistent.

#### Taste:

Dry, and harmonious with a slight almond finish

### FOOD PAIRINGS

Excellent aperitif, it is delicious with fish, shellfish and vegetables.

Service Temperature: 8/10°C.

### CURIOSITY

In 1966, Vernaccia was the first Italian wine to receive the D.O.C.G., a prestigious recognition of quality given to the best classic wines by the Italian Authorities.

The wine is produced exclusively in the territory of the Medieval town of San Gimignano, nearby Siena, a major tourist attraction known throughout the world.

The medium altitude of the vines is approximately 280 meters and the soil is sandy, clayey and calcareous.