

VER
NA
CCIA
DI SAN
GIMIGNANO

Vernaccia di San Gimignano



VERNACCIA DI SAN GIMIGNANO VINE VARIETIES

85%



15%

NON-AROMATIC VINE VARIETIES

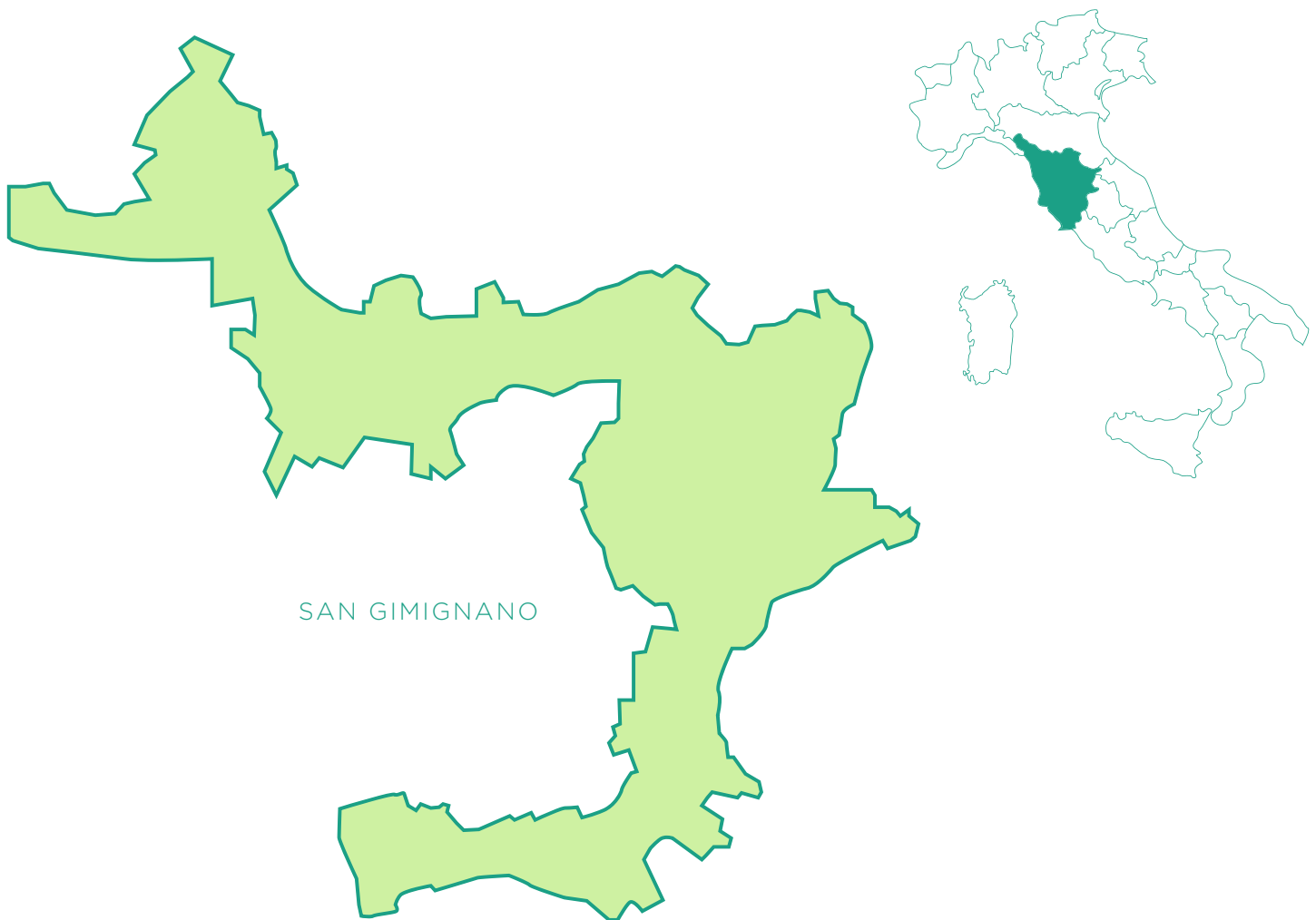
The Vernaccia di San Gimignano is a vine variety of white berries raised in Tuscany. The name of this variety most likely derives from the Latin term “vernaculum” - literally from a place, or rather from Vernazza - the place of embarkation for the Ligurian production, which years ago must have been much more expansive than it is today. There also exist in Italy other varieties with the same name, however they are unrelated to that which is grown in Tuscany.

The climate of the territory in which the Vernaccia di San Gimignano is grown, is Mediterranean, with mild winters, hot summers - though not necessarily dry, and precipitation that is not overly consistent.

The terrains are generally considered ‘poor,’ as they are composed of sand, tuff, and only partially, clay. These geological structures allow the plants to take root, in the ground, with relative ease. The territory is hilly, with altitudes that reach 400 meters above sea level. In total, there are less than 2000 hectares dedicated to the Vernaccia di San Gimignano.

In this territory, dedicated exclusively to the Vernaccia di San Gimignano, red and rosè wines are also produced and, in both cases, are composed of almost half Sangiovese grapes.

WINE RANKING



SAN GIMIGNANO

The Vernaccia di San Gimignano is produced exclusively in the San Gimignano municipality and must meet these characteristics:

- At least **85%** Vernaccia di San Gimignano vine grape variety
- Maximum of **15%** non-aromatic vine varieties
- Use of only selected grapes for the Riserva
- The Riserva is aged for at least 11 months in the cantina, followed by 3 more months in the bottle before being put on the market.

WINE RANKING

Vernaccia di San Gimignano

GARDINI NOTES WINE RANKING

The targets are three: short (5-8 years), medium (10-15 years) and long (more than 15 years), which denote the aging potential of the wine.

 SHORT (5-8 years)

 MEDIUM (10-15 years)

 LONG (more than 15 years)

91

 **Vernaccia di San Gimignano Docg Selvabianca 2017**
IL COLOMBAIO DI SANTA CHIARA

Macerated with skins on. Dry aromas of white fruit, completed by an aromatic dowry that recalls orzo and even straw. The mouth launches on rather juicy white-fleshed fruit, even as from mid-palate on, the wine opens up to a pronounced salty sensation. Post-sip sensation, better than good.



91

 **Vernaccia di San Gimignano Docg Carato 2012**
MONTENIDOLI

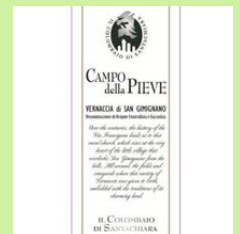
Vinification in oak. Opening on the nose with sensations of loquat and white-fleshed fruit. The complexity in this phase is not lacking, thanks to the details emitted from chamomile and aromatic herbs. Dry, but lively mouth, as well as faithful to the nose. Lightly honeyed finish.



90

 **Vernaccia di San Gimignano Docg Campo della Pieve 2016**
IL COLOMBAIO DI SANTA CHIARA

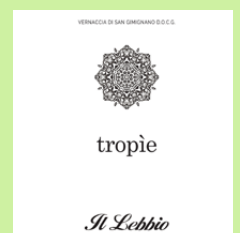
From the vineyard that gives its name to this label. The bouquet takes off invitingly with citrus peel, all lemon and lime from the coast. Not lacking is a balsamic delicateness from thyme. Flavorful, and at the same time succulent mouth. The sip therefore, has very good rhythm and drinkability. Fruitier in the middle of the sip.



89

 **Vernaccia di San Gimignano Docg Tropic 2016**
IL LEBBIO

Well-articulated profile. The authenticity of the aromas amply makes up for a complexity that demonstrates itself to be only, so to speak, good. Tropical fruit and a light sweet spicing on the nose. In the mouth, the tropical fruit has pulp and juice. Finish rendered even more dynamic by an evident flavorfulness.



WINE RANKING

89

⊕ Vernaccia di San Gimignano Docg Fiore 2016
MONTENIDOLI

The white fruit and citrus that are expressed on the nose are whispered, even if they are rich in authenticity. Also, on the nose, a rather refined smoky note makes an appearance. Salty and even iodized mouth. The dryness remains pleasing, thanks to a juicy sensation of lime and white peach.



88

⊕ Vernaccia di San Gimignano Docg Riserva Ori 2016
IL PALAGIONE

Part of the fermentation occurs in oak. Citron peel is very evident on the nose. The sensation is not however, overwhelming, so much that tones of apple and softer sensations of nuts (peeled almonds) are also perceptible. In the mouth, an almost creamy entrance, which then depletes itself on tones of nuts and salt.



88

⊕ Vernaccia di San Gimignano Docg 2017
FATTORIA DI PANCOLE

Very perfumed, but still faithful to the characteristics of the grape variety with yellow, ripe fruit paired with drier notes that recall loquat. In the mouth, the gluttonously fruity part is abated, leaving in its place a flavor with sea-like aspects and a note of just extinguished incense that gives elegance to the finish.



88

⊕ Vernaccia di San Gimignano Docg Sant'Elena 2016
TERUZZI

White flower, balsamic notes of mint, and white fruit are the alternating sensations on the nose. The mouth, instead, deviates on tonalities of tropical fruit without ever careening the whole towards sweetness thanks to citrusy tones - always of a tropical mix, and a delicate minerality.



87

⊕ Vernaccia di San Gimignano Docg Ostrea 2016
MORMORAIA

The fresh note noticed on the nose, highlights not only the mint and other aromatic herbs, but also pungent sensations of juniper and camphor. On the second level, the remaining fruit becomes the protagonist in the mouth, specifically on insistent tonalities of citrus and yellow-fleshed fruit.



87

⊕ Vernaccia di San Gimignano Docg Santa Chiara 2017
PALAGETTO

Blend with a small percentage of Incrocio Manzoni grapes. Clean aromas of Mirabelle and lime dappled with a few scented embellishments that recall lime blossoms. In the mouth, more juice than pulp, even though the citrusy part is rather evident. Finish half-way between the dry sweetness of almonds and the more pungent sensations of white pepper.



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MAY 2018

VERNACCIA DI SAN GIMIGNANO
WINE RANKING BY
LUCA GARDINI
THE WINE KILLER

TASTING PERIOD
MAY 2018

