

SPECIALE
VER
NA
CCIA

Vernaccia di San Gimignano



VERNACCIA DI SAN GIMIGNANO VINE VARIETIES

85%



15%

NON-AROMATIC VINE VARIETIES

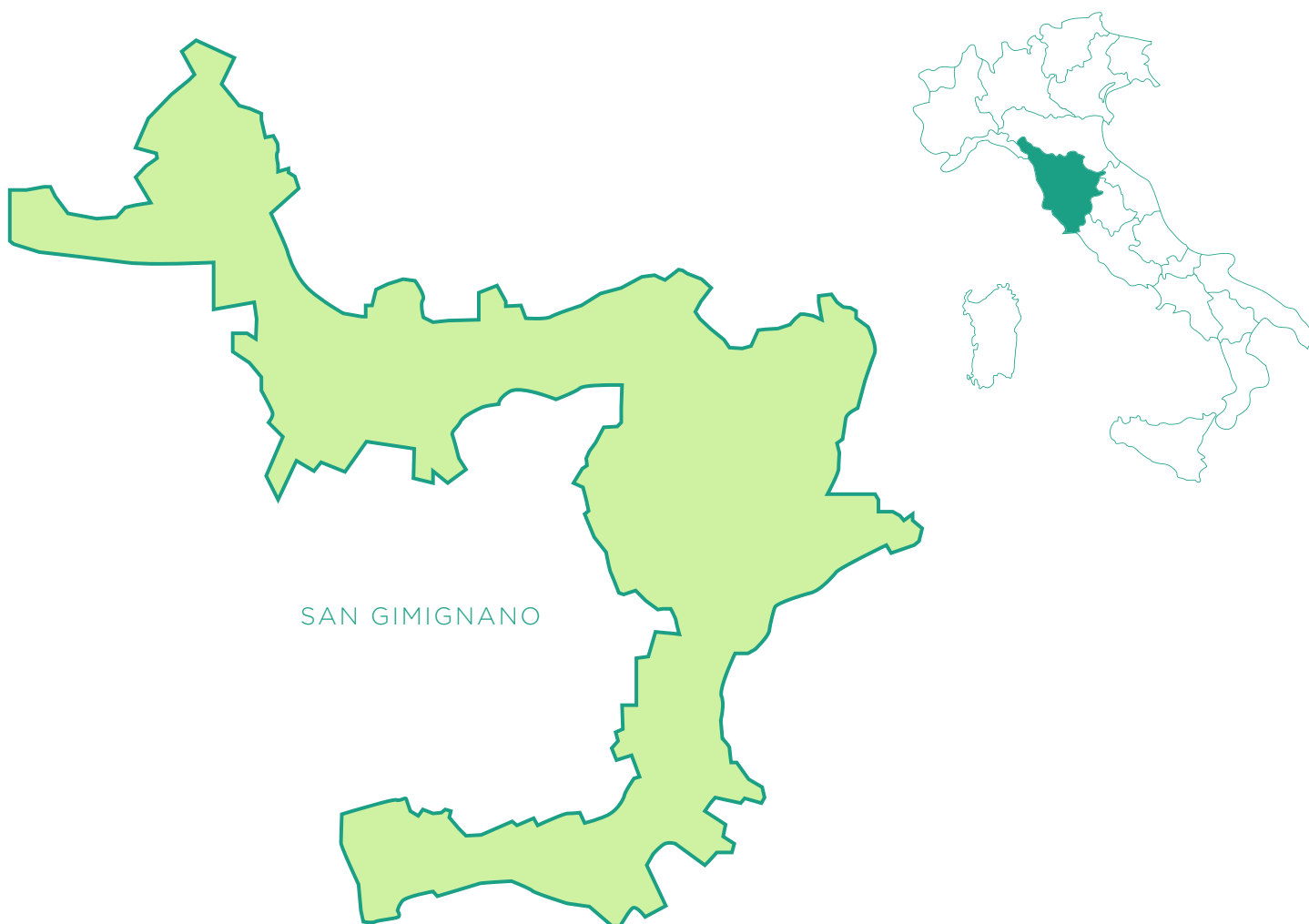
The Vernaccia di San Gimignano is a vine variety of white berries raised in Tuscany. The name of this variety most likely derives from the Latin term “vernaculum” - literally from a place, or rather from Vernazza - the place of embarkation for the Ligurian production, which years ago must have been much 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)

95

 **Vernaccia di San Gimignano DOCG 2018**
IL LEBBIO F.LLI NICCOLINI

An extraordinary and lively interpretation for this Vernaccia, which displays a clamorous freshness. Vineyards blessed by marvelous exposure and soils. Great richness in the olfactory profile: white-fleshed fruit with a trace of mango, balsamic and dried fruit scents. In the mouth, it is salty, intense with a marked minerality. Also round, captivating and velvety, of great depth.



95

 **Vernaccia di San Gimignano DOCG Poggiarelli 2018**
SIGNANO

Casolare di Bucciano, a spectacular sixteenth-century buen retiro with a unique balcony overlooking San Gimignano hills. Vineyards covering a surface of 25 ha. and several labels resulting from an accurate workmanship like this Vernaccia, which stands out for its floral olfactory profile from white flowers and yellow-fleshed fruit. In the mouth, it is salty, quick and fresh. Well-balanced with a captivating persistence until the end of the sip.



94

 **Vernaccia di San Gimignano Selezione DOCG Ostrea 2017**
MORMORAIA

A valid project focused on organic agriculture and a wise vinification carried out on slightly overripe grapes. All this results in a Vernaccia with a very rich nose, aged twelve months in barrique. On the nose, aromas of green apple, golden pear, and a light toasted background. Sudden explosion of flavours, very fresh, mineral and intense in the mouth. A long-lasting persistence of taste.



93+

 **Vernaccia di San Gimignano DOCG Etherea 2015**
RUBICINI

Four generations whose passion and respect for this territory are translated in identity labels with a superb technical manufacture. This Vernaccia, with a little contribution of Chardonnay and a fermentation process carried out in barrique, is salty and intense. Pear purée, balsamic and vanilla-flavoured traces as to the olfaction. The mouthfeel is full-bodied, crunchy with a good acidity. Satisfying until the end of the sip.



WINE RANKING

92

 **Vernaccia di San Gimignano DOCG I Macchioni 2018**
CASA ALLE VACCHE

Integrated farming for twenty hectares devoted to an interesting project with low or very low environmental impact. Great care for these vineyards which produce a rich and healthy grape blend, displaying excellent wine properties. A single-varietal Vernaccia aged in steel with a wonderful nose recalling white-fleshed nectarine and pleasant balsamic scents. The sip is salty, with a great minerality and beautiful firmness and balance.



92

 **Vernaccia di San Gimignano DOCG Tropie 2018**
IL LEBBIO F.LLI NICCOLINI

A winery named after a small wild plant which populates all the magnificent suburban area between Siena and San Gimignano. An intense, overwhelming wine, of great character. A nice spicy and balsamic profile on the nose with nuances of tropical fruit and lychee in the background. The sip is salty and spicy, too. Peculiar with a good roundness and an excellent persistence.



91+

 **Vernaccia di San Gimignano DOCG Il Nicchiaio 2018**
FATTORIA POGGIO ALLORO

A pleasant olfactory and flavour profile as a basic structure for this Vernaccia: salty and refreshing like a mojito. A pronounced vegetal trace on the nose, with a balsamic hint from undergrowth and mint. Salty, fresh and quick during the sip. Nice roundness in the palate with a captivating and pleasant persistence.



91+

 **Vernaccia di San Gimignano Riserva DOCG 2017**
LA LASTRA

A good and modern project for this firm whose mind is inspired to the Trentino region but with a Tuscan heart. Five hectares converted to organic farming which are perfect for the ripeness of white blends. This is clearly demonstrated in this blend, with a predominance of Vernaccia and the contribution of Trebbiano Toscano and Malvasia Bianca Lunga from Chianti. Aged both in steel and wood. Citrusy nose, pineapple dominating. Salty, fresh and deep mouth.



91

 **Vernaccia di San Gimignano DOCG 2018**
MACINATICO

Started in the mid-fifties, this reality has greatly developed since then, and today it covers one hundred hectares of vineyards and olive trees. Projects which are deeply rooted in this territory, as confirmed in this 100% Vernaccia. On the nose, a vegetal profile with notes of citrus, citron dominating, and balsamic scents arising as tertiaries. The sip is direct, refreshing, nicely pleasant and persistent.



91

 **Vernaccia di San Gimignano Riserva DOCG La Ginestra 2016**
AZIENDA AGRICOLA SIGNANO

An interesting project for this winery which has been growing since its foundation, fifty years ago. A capacity of interpreting its properly made wines which stand out for their olfactory and flavour profile. An aging period of twelve months in barrique for this reserve. On the nose, aromas of hawthorn, broom and a pleasant toasting trace with clear bitter nuances. The mouthfeel is salty, mineral, held by a nice acidity and significant freshness.



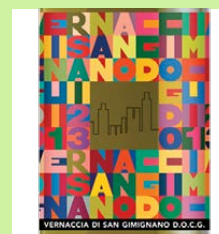
WINE RANKING

91

**Vernaccia di San Gimignano DOCG 2018**

CANTINE GUIDI

Poggibonsi, a territorial reality dating back to the '30s. A strong oenological project focused on identity wines which represent a sort of hub between Sangiovese and Vernaccia. Floral nose recalling yellow flowers with nuances of candied lemon peel. Light toasted scents combined with mineral and fresh notes. The mouthfeel is held by a good acidity with a proper persistence.



91

**Vernaccia di San Gimignano Selezione DOCG Angelica 2018**

FATTORIA SAN DONATO

A convincing organic project carried out on accurately managed vineyards and mixed soils: clay and Pliocene sands. A blend of 95% Vernaccia and 5% Vermentino fermented both in steel and barrique, then aged in bottle. On the nose, it is intense with notes of apricot purée, citron, scents from toasted barley. The mouth is salty, crunchy, nicely full, with an enjoyable freshness.



91

**Vernaccia di San Gimignano DOCG 2018**

CASTELLO MONTAÛTO

Here is an interesting version of Vernaccia, both spicy and citrusy, capable of playing a respectable role when it comes to wine pairing. The olfaction starts from balsamic and vegetal notes dominated by laurel, then citron and light scents of tropical fruit. When sipped, it is very pleasant, properly acidic and balanced. Roundness and a good persistence.



91

**Vernaccia di San Gimignano DOCG Santa Chiara 2018**

PALAGETTO

For this Vernaccia aged six months in bottle, the olfaction opens out on the aromas of thyme and mimosa with lime notes. The sip is salty and mentholated, showing a nice crunchiness while in the finish it leaves a very distinctive and pleasant bitter mark, with a significant firmness.



91

**Vernaccia di San Gimignano DOCG Selvabianca 2018**

IL COLOMBAIO DI SANTA CHIARA

A valuable organic label resulting from a family oenological project which represents one of the landmarks for this category. Left six months in steel and concrete to render a wine with delicate aromas dominated more by flowers rather than citrus. Then, a recall of grass-mowing, dandelion on the nose, with a note of citron peel. In the mouth, it is equally balanced, mineral with a pleasurable elegance.



90+

**Vernaccia di San Gimignano DOCG 2018**

LA LASTRA

Also this "basic" version confirms the strength of the oenological project followed by La Lastra winery. A texture recalling different wild flowers and freshly-cut grass. The nose opens out on aromas of pineapple and lime, then, the mouth displays a balanced saltiness backed by a good acidity. A nice crunchy structure perceived in the palate.



WINE RANKING

90

**Vernaccia di San Gimignano DOCG 2018**

FORNACELLE

A wonderful location in the village of San Benedetto for this interpretation of a light and fresh Vernaccia. On the nose, herbaceous aromas with a clear trace of white-fleshed nectarine, grass-mowing, a toasted trace in the background. The sip is dry and essential ending with a nice bitter note.



90

**Vernaccia di San Gimignano DOCG 2018**

PALAGETTO

This is a beautiful story of local entrepreneurship. A winery which still has the same passion that it used to have at the beginning. Its wines show the perfect interpretation of its territory. Here is an organically-certified Vernaccia, aged in steel, which doesn't disappoint the expectations. An interesting olfactory profile of lychee and yellow flowers. In the mouth it is salty, with a pleasant depth and a nice crunchiness.



90

**Vernaccia di San Gimignano DOCG Le Grillaie 2018**

FATTORIE MELINI

Floral and herbaceous on the nose, with a clear trace of grass-mowing, small yellow flowers and citrusy scents, pineapple dominating. The mouthfeel is fragrant, intense, with a notable roundness and a proper persistence enhanced by a nice acidity.



90

**Vernaccia di San Gimignano DOCG Campo della Pieve 2017**

COLOMBAIO DI SANTA CHIARA

Pure elegance in this Vernaccia coming from organic farming. The fermentation is carried out in steel, while the aging is on the lees for twelve months. Not excessively citrusy on the nose, with the predominance of apricot. A nice floral profile from hawthorn which strengthens the olfaction. Salty, nicely fresh and easy-drinking in the mouth until the end of the sip.

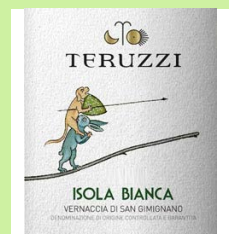


90

**Vernaccia di San Gimignano DOCG Isola Bianca 2018**

TERUZZI

A total surface of sixty hectares entirely devoted to Vernaccia; in other words, the biggest surface in the world, a real monument to territorial wines in a unique landscape. A rapid fermentation, only fifteen days in steel, to obtain a clean, direct and sincere wine. Ripe yellow peeled fruit, lychee and a nice floral profile on the nose. In the mouth it is fresh, mineral with a proper persistence.



91

**Vernaccia di San Gimignano DOCG 2018**

SAN QUIRICO

A label coming from organic vineyards. Nice floral scents recalling freshly-cut grass, with traces of citrus, lime and ripe tropical fruit. The sip is intense, compact, with a long-lasting persistence. The finish shows a clear and very fresh, mentholated hint with a bitter note.



WINE RANKING

90

**Vernaccia di San Gimignano DOCG Ciprea 2017****TOFANARI**

Here is a good "pop" product, but not at all inconsistent, from the Podere la Castellaccia owned by the Tofanari family. On the nose, just a hint of small yellow flowers and freshly-cut grass, with citrus in the background. The sip is equally fine, salty with a good persistence.



90

**Vernaccia di San Gimignano DOCG Suavis 2018****MORMORAIA**

Successful result of a good project about organic farming. Aged in steel tanks on the fine lees. On the nose, a recall of white flowers, hawthorn dominating, kiwi, a balsamic persistence in the background. The sip is mentholated, acidic and firm with a charming freshness in the finish.



All written content 2019 © Luca Gardini
Any unauthorized copying, reproduction, hiring, lending,
public performance and broadcasting is strictly prohibited.
Data source on page 1: Shutterstock

Layout and design by **ZeppelinStudio.it**

88

NOVEMBER 2019

SPECIALE VERNACCIA
WINE RANKING BY
LUCA GARDINI
THE WINE KILLER

TASTING PERIOD
SEPTEMBER 2019

