



GRAPE-TO-GLASS

wines worth sharing

Cecchi 'Vernaccia di San Gimignano' DOCG 2022

Grape Varietals:	90% Vernaccia & 10% Chardonnay
Growing Region:	San Gimignano, Tuscany – Italy
Senior Winemaker:	Miria Bracali



The vineyards around the stunning hill-top village of San Gimignano are some of the most picturesque you will find in Tuscany. This Vernaccia comes from vines planted in the valley, around a gentle hillside, surrounded by olive groves and picture-postcard stone cottages and family estates. Vernaccia di San Gimignano has a rich history with this region. This varietal grown in this unique of settings is renowned for producing vibrant dry white wines.

The Cecchi family are recognised for consistently crafting quality interpretations of this varietal - with this wine being another shining example. Cecchi has been crafting elegant Vernaccia wine from this historical area of San Gimignano since 1988. Their 48 hectares of Vernaccia di San Gimignano DOCG vineyards are located just a short distance from the Montauto Estate winery. Each site has a southern exposure, and each parcel of fruit was harvested by a combination of hand and machine in the early morning to retain varietal freshness.

This wine was crafted by a mix of traditional and modern techniques to showcase the true personality of this celebrated varietal. Crafted in temperature-controlled small and medium sized stainless-steel tanks to retain and express the natural fresh characters. Fermentation took place at around 15°C for approximately 2 weeks. The blended wine was then transferred back into tank until it was bottled, then rested for a minimum 2 months before release.

In your glass you are greeted by a pale straw colour with a lime glow. This wine has upbeat citrus aromas along with delightful white floral notes. The palate is dynamic and perfectly balanced with just the right squeeze of citrus juices and lively green apple and pear flavours, along with a defined mineral seam and its natural appealing kiss of acidity. Resulting in a vivacious dry white wine with an enlivening finish. *Treat yourself - this wine is definitely worth sharing.*

This 2022 Cecchi 'Vernaccia di San Gimignano' has 12.5% Alc./vol. A classic dry style with a R.S. <2g/L. Chill gently and serve in an aromatic, light style wine glass at 8°- 9°C.

Cellaring Potential:

Drinking perfectly well this season; plus will hold for another 18 - 24 months.

Food Pairing Suggestions:

Perfect wine pairing with fresh shellfish, calamari, grilled or steamed white fish on an herb-bed of risotto, along with seasonal green vegetarian dishes and with a feta cheese salad - enjoy.

A vivacious Tuscan dry white wine, with an appealing lip-smacking embrace.

