

Fattoria San Donato

Vernaccia di San Gimignano DOCG

Winegrowing

Name of vineyard(s): Poggio alle corti, Terre Rosse

Soil: Mixed clay and Pliocene sand

Exposure: North/East, Southwest

Altitude: 395 m

Grape variety (varieties): 95% Vernaccia, 5% Vermentino

Stock(s): 420a, 110r

Cultivation: Part spurred cordon, part Guyot

Average age of vines: 15 years

Plant density (vines/ha): 4,400

Production per vine: 2 Kg/plant

Production per hectare: 9 tons/Ha

Treatments in the vineyard: Copper and Sulphur as required

Fertilizers: Compost; green manure with barley, clover and leguminous

Harvesting method: Manual

Certifications: organic BIOAGRICERT



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Oenology

Selection of the grapes in the vineyard, de-stalking and pressing.

*Soft pressing of the macerated grapes with a pneumatic press. The first pressing undergoes temperature-controlled fermentation at about 18°C in stainless steel tanks and glazed concrete containers with the aid of certified OGM-free selected yeasts (*Saccharomyces Cerevisiae*).*

Natural stabilisation in external tanks.

Fining with Bentonite and pre-bottling filtration.

Maturing in stainless steel- concrete tanks for 4-8 months, followed by at least 4 months' bottle ageing.

Number of bottles produced: 20,000

Type of bottle: 750 ml and 375 ml Bordeaux bottle