

## CESANI – VERNACCIA DI SAN GIMIGNANO



*Cesani holds a lovely hillside position in upper Pancole, overlooking San Gimignano. Pancole is a subdistrict in the San Gimignano appellation and was the first in the area to be recognized for its powerful reds in this otherwise white wine dominated appellation.*

*Vicenzo Cesani migrated to Tuscany from his native Marche, attracted by the congenial, fun-loving attitude toward work of the Tuscans. "Every activity on the farm became a community festa, from raising a new barn to the harvest of the olives in autumn." Today, his daughter Letizia, with help from his youngest daughter Maria-Louisa, has helped Vicenzo to establish a new reputation for San Gimignano red wine, with the success of their renowned 'Super-Sangiovese', Luenzo, which has put San Gimignano on the map as a red Tuscan appellation.*



<b>Varietal composition:</b>	100% Vernaccia di San Gimignano
<b>Appellation:</b>	Vernaccia di San Gimignano DOCG
<b>Production Area:</b>	San Gimignano
<b>Vineyard:</b>	Pancole Vineyard
<b>Clones:</b>	VRSG15
<b>Vineyard practices:</b>	Organic
<b>Plot characteristics:</b>	Lime and sand soil, 300 mt, southeast exposure
<b>Yield:</b>	9000 kg per hectare
<b>Planting Density:</b>	4500 plants per hectare
<b>Clusters per Vine:</b>	6-7
<b>Harvest Date:</b>	Second or third week of September
<b>Fermenters:</b>	Temperature controlled stainless steel tanks
<b>Fermentation:</b>	Indigenous yeasts
<b>Maceration:</b>	none
<b>Malolactic fermentation:</b>	none
<b>Extraction:</b>	20
<b>Aging:</b>	2-3 months with lees in stainless steel
<b>Bottling:</b>	Soft filtration and bottling February-March after harvest
<b>Total Production:</b>	3750 cases

**DESCRIPTION:** Classic central Tuscan white varietal from 100% organic certified estate grown grapes

**TASTING NOTES:** A hint of citron, pear, light pineapple and basil, lots of character on the palate. Juicy and just wonderful.