



TENUTA
SOVESTRO



Vernaccia di San Gimignano DOCG “DONNA LUCIA”

The queen of our Vernaccias dedicated to the queen of our restaurant "Donna Lucia": our super chef, Lucia Failli.

This wine is characterized by a marked minerality and a good structure, an expression of our terroir. A territory that was once submerged by the sea, which has characterized our soils; marine fossils are often found in our vineyards.

We manually harvest and select the best ripe grapes.

This is followed by cold maceration of the skins for 4 days at a temperature of 10°, which also gives the wine a warmer color and an important extraction of aromas.

After maceration we proceed with soft pressing, which is followed by fermentation of the must in steel vats, where it remains to age on the noble lees for approximately 1 year.

Color: straw yellow with light golden reflections

Naso: intenso, avvolgente, note agrumate e sentori minerali.

Palate: elegant and rich with iodine notes and a finish of notable persistence and freshness.

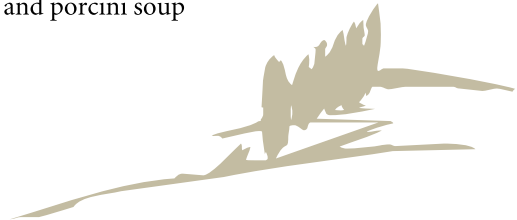
Serving temperature: 12° - 14°

Pairings: fish first courses, shellfish, salmon, white meats, medium-aged cheeses..

*Recommended paired dishes in our
“Da Pode” restaurant:*

- Saffron Fusilli

- Bean and porcini soup



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