



TENUTA
SOVESTRO



Vernaccia di San Gimignano DOCG

The wine that represents our territory and our history. The only white DOCG appellation in Tuscany, one of the oldest in Italy and one of the country's most prestigious white wines.

A fresh, elegant and strong wine that represents us well. After a manual harvest of fully ripe grapes, soft pressing is carried out and followed by static clarification by gravity. Fermentation takes place in steel vats at a controlled temperature of 16°. Also the maturation takes place in steel vessels until bottling.

Colour: straw yellow with greenish reflections

Nose: the aroma is fine, delicate with fruity and floral hints.

Palate: good structure, tasty and dry with a good freshness that make you want to drink more.

Serving temperature: 10° - 12°

Pairings: our Vernaccia is perfect as an aperitif, it pairs well with appetizers, vegetable-based dishes, white meats, fish, sushi and fresh and medium-aged cheeses.

Recommended paired dishes in our "Da Pode" restaurant:

- Pecorino flan with porcini mushrooms
- Pode appetizer
- Pici all'aglione



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