



# Le Rote Vernaccia di San Gimignano D.O.C.G.

(vair-NAH-chah dee sahn gee-mee-YAHN-oh)

Vernaccia di San Gimignano has the honor of being Italia's first ever D.O.C. wine (1966), promoted in 1993 to D.O.C.G. This wine is a bright, exciting, floral delight with cleansing citrus and a lush body. Made by the Scotti family, this is the best Vernaccia we have come across in years. Why? These 35 year-old vines pack loads of Old World minerality into every sip.



LOCATION

Toscana, Italia.  
(Town of San Gimignano)  
25 hectares. 180-260 meters.



SOIL

Mixed clay, marl, and shells.



ESTATE

Le Rote.  
(lay-ROH-tay)



VINE

Spurred Cordon. Guyot.  
3,000-5,000 vines per hectare.  
1 bottle per plant average yield.



WINEMAKER

Massimo & Lara Scotti.  
(MOSS-ee-moh SKOH-tee)  
(LAW-rah SKOH-tee)



VINIFICATION

Fermentation in temperature  
controlled stainless steel tanks.



VARIETALS

100% Vernaccia.



BARREL

No barrel aging.



RESIDUAL SUGAR

2.0 grams per liter.



MATURATION

3 months in the bottle.



ACIDITY

5.3 grams per liter.



VINTAGE PRODUCTION

1,000 cases.



ALCOHOL

13.0% by volume.



FOOD PAIRING

Fresh Fava beans, Pecorino cheese,  
grilled prawns, and summer time  
Panzanella salad.



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.

[www.svimports.com](http://www.svimports.com)