



TERUZZI & PUTHOD

VERNACCIA DI SAN GIMIGNANO 2014

BACKGROUND

When it comes to stellar quality white wine in Tuscany, the Teruzzi & Puthod estate in San Gimignano stands heads and shoulders above the rest. This pioneering producer helped to usher this region's historic Vernaccia di San Gimignano wines into modern times, and today is the indisputable benchmark against which all other Vernaccia wines are judged. The Teruzzi & Puthod winery was founded in 1974 with the mission of producing high quality wines, thus improving the standard of this unique territory, rich in winemaking history and tradition. For years, Teruzzi & Puthod has been part of "Global Quality," an eco-friendly project that avoids the use of products which, while permitted, are not particularly compatible with the environment.

APPELLATION

Tuscany, Italy

VARIETAL COMPOSITION

100% Vernaccia

TERROIR & VINTAGE NOTES

The estate covers a sizable 445 acres with 232 acres planted with vineyards. 148 acres are dedicated to Vernaccia, making Teruzzi & Puthod the largest privately owned estate cultivating this grape variety. The region has a continental climate, with cold and rainy winters and hot summers. The soils are mostly sandy with some clay. Designated Italy's very first DOC wine in 1966 and later elevated to DOCG status, Vernaccia di San Gimignano holds an illustrious place Tuscany's iconic white wine history. The towered medieval town of San Gimignano in the province of Siena is a place of beauty and tranquility; ancient, ivory white stone buildings set in the gently rolling Tuscan countryside. One of Italy's most historic winemaking sites, the fame of its Vernaccia-based wines is as old as the city itself.

WINEMAKING

Grapes are harvested in late September to early October and are softly crushed before temperature-controlled fermentation takes place in stainless steel tanks. After fermentation, the wine is bottled and released.

TASTING NOTES

Straw yellow in color. Time on the lees gives this wine complex aromas of flowers, citrus, and minerality on the nose. The palate offers a fullbodied and smooth wine with good acidity and richness. Flavors of oranges, white flowers and fresh herbs lead way to a lengthy finish. Excellent as an aperitif or with cheeses, grilled fish, sushi and roasted white meats.

WINEMAKER

Giuseppe Caviola

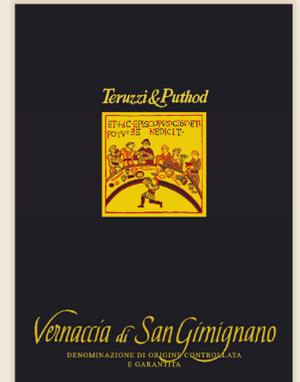
TECHNICAL DATA

Alcohol
13.5%

Acidity
TA: 5.8 g/L
pH: 3.521
RS: 2.5 g/L



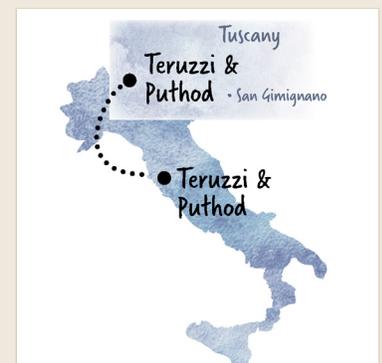
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