

PANIZZI



Vernaccia di San Gimignano Riserva DOCG



- **Giovanni Panizzi is a pioneer of Vernaccia's renaissance:** he worked to elevate it by also being president of the Consorzio from 2003 to 2009.
- Today the Nicolai family is running the winery, together with the winemaker Valter Sovran, following Gianni's steps and values.
- Panizzi practice **organic and sustainable farming**. No chemical fertilizers, herbicides, or harmful pesticides. They only use green manure and residual bio masses from harvest, and other matured animal manure.
- Panizzi Winery encompasses 4 vineyards in the San Gimignano production area (Santa Margherita, Larniano, Montagnana and Lazzaretto), each featuring its own distinctive soil, a range of elevations and exposures, and 1 vineyard (Pian dei Cerri Seggiano) on the slopes of Mount Amiata. They own 60 hectares in total.

Varietal: 100% Vernaccia di San Gimignano

Appellation: Vernaccia di San Gimignano DOCG

Production Zone: Santa Margherita vineyard altitude 310m a.s.l

Soil: Hilly soils rich in clay and calcareous

Vinification: Hand picked. Soft pressing with alcoholic fermentation in barrique (about 50%) and in steel (about 50%) at a controlled temperature. The 2 compounds are then blended.

Maturation: 12 months in oak barrels

Life potential: It keeps very well for at least 10 years

The Riserva is the historical and quintessential wine of Panizzi. Born from a single vineyard at 400 meters altitude, on a tufaceous plateau, barrique fermented and aged, **Riserva is Panizzi Manifesto for longevity and exceptional aging potential of this varietal.**



100% ORGANIC

- *Yellow, light with greenish tinge tending to gold. A balanced mix of broom flowers and walnut, grapefruit and melon, which blend into vanilla notes harmonized with mineral notes of flint. Complex, mineral, this wine has a long finish with an aftertaste of outcrops of ripe fruits.*
- *It pairs well with baked fish, white meats, recipes with delicate sauces, mature and creamy blue cheeses.*

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