

PANIZZI



Santa Margherita Vernaccia di San Gimignano 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: 6 months in steel tanks

Life potential: It keeps very well for at least 4-5 years

One of the few crus of San Gimignano, and born from the vineyard dearest to us, takes its name from the homonym hill where Panizzi was born: **all the Vernaccia di San Gimignano vineyards** planted over the years by the company **originate from the Santa Margherita heritage clone.**



100% ORGANIC

- *Bright, light straw color with greenish reflections. Elegant floral notes (hawthorn and magnolia) and fruity notes (grapefruit and pineapple) together with vanilla and minerals scents thanks to aging. The taste is fragrant, fleshy and structured to the palate, recalling its aromatic notes, but also well balanced. The aftertaste is persistent with almond notes..*
- *It pairs well with Fish risotto and pasta, shellfish, white meats, medium-mature cheeses, recipes containing saffron.*

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