

Azienda Agricola Campochiarenti
MEDAN s.s.

Località Campochiarenti 15
53037 San Gimignano (SI) – Italia



Divino Amore IGT Toscana Bianco

Varieties:

Vernaccia di San Gimignano 85%, Trebbiano Toscano, Malvasia, Pinot Bianco 15%

Exposure:

west, south-west along a hill at an altitude of 180-240m above the sea level. The soil is composed by yellow sand and sandy clay with layers of tuff over the "mattaione" with variable percentage of clay.

Harvest:

The grapes are manually chosen.

Production:

5000 kg per hectare

Winemaking method:

The destalked grapes are softly pressed: after 18-24 hours the must is clarified and stored in steel vat for the fermentation at controlled temperature.

At the end of fermentation starts the "batonnage" for many weeks, so the wine remains on the lees until it is stabilized. After bottling refines in bottles.

It is able to age for many years increasing the typical flavours and the bouquet.

Tasting note:

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Light golden, with white flowers at the nose, ripe fruit, honey and minerals. Fresh and smooth with saline notes and a good balance between acidity and freshness,

Pairing:

Wonderful with appetizers and finger food, it is very good with pasta with vegetables or saffron, as it is with fish and white meat (chicken, turkey, rabbit).