

# Vagnoni

## Vernaccia di San Gimignano DOCG



Located at about 1000 feet on a ridge just north above the fabled town of San Gimignano, lies the mountain vineyard of Vagnoni. Here the appellations of white Vernaccia di San Gimignano, which surrounds the town, and the northern most edge of red Chianti Colli Senesi, which stretch north from Siena, overlap. Official tax documents from as far back as 1300 indicate that Vernaccia di San Gimignano had already acquired notable prestige throughout the Tuscan Italian marketplace and gladdened the tables of the noble and rich. In 1966 Vernaccia was the first Italian wine to receive the prestigious DOC recognition. It is one of Italy's highest quality white wines and is produced exclusively in the territory of the medieval town of San Gimignano. Luigi Vagnoni, founded Az.

Agr. F.lli Vagnoni in 1955 and produces limited quantities of rich concentrated hand made wines from 20 hectares of low yield hillside vineyards. In fact, he was one of the 9 original winemaking principals responsible for the birth of the Vernaccia di San Gimignano Consortium in July of 1972. This small persistent group of 9 original members, (today numbering over 70 members), strongly believe in the fundamental principals and objectives that have been firmly followed over the years, namely keeping the traditional image of San Gimignano and the general quality of the production, not only the grapes but the wine itself, that in 1993 entered into the category of finer prestigious wines carrying the title of DOCG. This is a wine that is ideal to enjoy as a sipping wine or to complement seafood, light pasta dishes or light cheeses.

<b>Production Area:</b>	San Gimignano, Siena, Tuscany
<b>Grape Varietal:</b>	100% Vernaccia
<b>Vineyard Characteristics:</b>	5 hectares of vines 12-15 years old in pliocene earth made up of yellow sand and sandy clay located 280 meters above sea level with southwest exposure to the sun.
<b>Form of Planting:</b>	Guyot/Cordone speronato; 4000 vines per hectare
<b>Harvest and Vinification:</b>	The grapes are hand harvested between September 15 and October 15, then gently pressed at a low temperature in order to keep their exceptional fragrance and fermented in stainless steel tanks by a cold fermentation process for about 12-18 days. The wine refines in stainless steel for 6 months, followed by 1 month in the bottle.
<b>Sensory Characteristics:</b>	This beautiful wine is clean, pale and flowery with a refreshing quality and an attractively crisp finish.
<b>Analytical Data:</b>	Alcohol: 13.5% Residual Sugar g/l: 2.50 Total Acidity g/l: 6

**Number of Cases:** 3700 per year

# Vagnoni

## Vernaccia di San Gimignano DOCG

### Fontabuccio



Located at about 1000 feet on a ridge just north above the fabled town of San Gimignano, lies the mountain vineyard of Vagnoni. Here the appellations of white Vernaccia di San Gimignano, which surrounds the town, and the northern most edge of red Chianti Colli Senesi, which stretch north from Siena, overlap. Official tax documents from as far back as 1300 indicate that Vernaccia di San Gimignano had already acquired notable prestige throughout the Tuscan Italian marketplace and gladdened the tables of the noble and rich. In 1966 Vernaccia was the first Italian wine to receive the prestigious DOC recognition. It is one of Italy's highest quality white wines and is produced exclusively in the territory of the medieval town of San Gimignano. Luigi Vagnoni, founded Az. Agr. F.lli Vagnoni in 1955 and produces limited quantities of rich concentrated hand made wines from 20 hectares of low yield hillside vineyards. In fact, he was one of the 9 original winemaking principals responsible for the birth of the Vernaccia di San Gimignano Consortium in July of 1972. This small persistent group of 9 original members, (today numbering over 70 members), strongly believe in the fundamental principals and objectives that have been firmly followed over the years, namely keeping the traditional image of San Gimignano and the general quality of the production, not only the grapes but the wine itself, that in 1993 entered into the category of finer prestigious wines carrying the title of DOCG. Fontabuccio is a perfect partner to all types of fish dishes, white meats and sweet cheeses or to enjoy simply as a sipping wine.

<b>Production Area:</b>	San Gimignano, Siena, Tuscany
<b>Grape Varietal:</b>	90% Vernaccia, 5% Chardonnay and 5% Vermentino
<b>Vineyard Name:</b>	Fontabuccio
<b>Vineyard Characteristics:</b>	1 hectare of 8 year old vines in pliocene earth made up of yellow sand and sandy clay located 280 meters above sea level with northeast exposure to the sun.
<b>Form of Planting:</b>	Guyot/Cordone speronato; 4000 vines per hectare
<b>Harvest and Vinification:</b>	The harvest takes place the second week of September. 70% of the grapes are vinified under controlled temperature in stainless steel for 6 months, and 30% in English oak for 6 months. After bottling, the wine rests for 2 months before release.
<b>Sensory Characteristics:</b>	This is a soft pale yellow colored wine with floral aromas, refreshing taste and a crisp clean finish.
<b>Analytical Data:</b>	Alcohol: 14% Residual Sugar g/l: 2 Total Acidity g/l: 5.8

**Number of Cases:** 500 per year

# Vagnoni

## Vernaccia di Gimignano Riserva DOCG

### I Mocali



Located at about 1000 feet on a ridge just north above the fabled town of San Gimignano, lies the mountain vineyard of Vagnoni. Here the appellations of white Vernaccia di San Gimignano, which surrounds the town, and the northern most edge of red Chianti Colli Senesi, which stretch north from Siena, overlap. Official tax documents from as far back as 1300 indicate that Vernaccia di San Gimignano had already acquired notable prestige throughout the Tuscan Italian marketplace and gladdened the tables of the noble and rich. In 1966 Vernaccia was the first Italian wine to receive the prestigious DOC recognition. It is one of Italy's highest quality white wines and is produced exclusively in the territory of the medieval town of San Gimignano. Luigi Vagnoni, founded Az. Agr. F.Illi Vagnoni in 1955 and produces

limited quantities of rich concentrated hand made wines from 20 hectares of low yield hillside vineyards. In fact, he was one of the 9 original winemaking principals responsible for the birth of the Vernaccia di San Gimignano Consortium in July of 1972. This small persistent group of 9 original members, (today numbering over 70 members), strongly believe in the fundamental principals and objectives that have been firmly followed over the years, namely keeping the traditional image of San Gimignano and the general quality of the production, not only the grapes but the wine itself, that in 1993 entered into the category of finer prestigious wines carrying the title of DOCG. Mocali is wonderful to enjoy chilled as a sipping wine, or as an accompaniment to light pasta dishes, seafood, white meats and sweet cheeses.

<b>Production Area:</b>	San Gimignano, Siena, Tuscany
<b>Grape Varietal:</b>	100% Vernaccia
<b>Vineyard Name:</b>	I Mocali
<b>Vineyard Characteristics:</b>	1 hectare of 15 year old vines in pliocene earth made up of yellow sand and sandy clay located 280 meters above sea level with southwest exposure to the sun.
<b>Form of Planting:</b>	Guyot/Cordone speronato; 4000 vines per hectare
<b>Harvest and Vinification:</b>	The grapes are harvested in the end of September/beginning of October. The grapes are gently pressed at a low temperature in order to keep their exceptional fragrance. The decanted must is fermented in French barrique for 11 months with an additional 7 months in the bottle.
<b>Sensory Characteristics:</b>	This is an exquisitely beautiful, silky smooth, "full mouth" white wine. It has a brilliant straw color, light penetrating scent and soft fruity flavors with butternut overtones.
<b>Analytical Data:</b>	Alcohol: 14% Residual Sugar g/l: 2.80 Total Acidity g/l: 6

**Number of Cases:** 1600 x 6 per year

# Vagnoni

## Chianti Colli Senesi DOCG



Located at about 1000 feet on a ridge just north above the fabled town of San Gimignano, lies the mountain vineyard of Vagnoni. Here the appellations of white Vernaccia di San Gimignano, which surrounds the town, and the northern most edge of red Chianti Colli Senesi, which stretch north from Siena, overlap. Official tax documents from as far back as 1300 indicate that Vernaccia di San Gimignano had already acquired notable prestige throughout the Tuscan Italian marketplace and gladdened the tables of the noble and rich. In 1966 Vernaccia was the first Italian wine to receive the prestigious DOC recognition. It is one of Italy's highest quality white wines and is produced exclusively in the territory of the medieval town of

San Gimignano. Luigi Vagnoni, whose family has been in the winemaking business for several generations, produces limited quantities of rich concentrated hand made wines from low yield hillside vineyards. In fact, he was one of the 9 original winemaking principals responsible for the birth of the Vernaccia di San Gimignano Consortium in July of 1972. This small persistent group of 9 original members, (today numbering over 70 members), strongly believe in the fundamental principals and objectives that have been firmly followed over the years, namely keeping the traditional image of San Gimignano and the general quality of the production, not only the grapes but the wine itself, that in 1993 entered into the category of finer prestigious wines carrying the title of DOCG. This lovely Chianti is a great complement to all pasta dishes, meats and cuisine of medium flavor and intensity.

<b>Production Area:</b>	San Gimignano, Siena, Tuscany
<b>Grape Varietal:</b>	85% Sangiovese, 5% Canaiolo, 5% Trebbiano and 5% Colorino Toscano
<b>Vineyard Characteristics:</b>	4 hectares of 12 year old vines in yellow sand and sandy clay located 280 meters above sea level with southwest exposure to the sun.
<b>Form of Planting:</b>	Guyot/Cordone speronato; 4000 vines per hectare
<b>Harvest and Vinification:</b>	The grapes are hand harvested in the beginning of September and October and go through 12 days of maceration on the skins, followed by 12 months in stainless steel and 4 months in the bottle.
<b>Sensory Characteristics:</b>	The color is a vivacious ruby red, with an intense vinous aroma, sometimes reminiscent of violets, the taste is round, harmonic and dry,
<b>Analytical Data:</b>	Alcohol: 12.5% Residual Sugar g/l: 1.80 Total Acidity g/l: 5

**Number of Cases:** 3500 per year

# Vagnoni

## Chianti Colli Senesi DOCG

### Riserva



Located at about 1000 feet on a ridge just north above the fabled town of San Gimignano, lies the mountain vineyard of Vagnoni. Here the appellations of white Vernaccia di San Gimignano, which surrounds the town, and the northern most edge of red Chianti Colli Senesi, which stretch north from Siena, overlap. Official tax documents from as far back as 1300 indicate that Vernaccia di San Gimignano had already acquired notable prestige throughout the Tuscan Italian marketplace and gladdened the tables of the noble and rich. In 1966 Vernaccia was the first Italian wine to receive the prestigious DOC recognition. It is one of Italy's highest quality white wines and is produced exclusively in the territory of the medieval town of San Gimignano. Luigi Vagnoni, founded Az. Agr. F.lli Vagnoni in 1955 and produces limited quantities of rich concentrated hand made wines from 20 hectares of low yield hillside vineyards. In fact, he was one of the 9 original winemaking principals responsible for the birth of the Vernaccia di San Gimignano Consortium in July of 1972. This small persistent group of 9 original members, (today numbering over 70 members), strongly believe in the fundamental principals and objectives that have been firmly followed over the years, namely keeping the traditional image of San Gimignano and the general quality of the production, not only the grapes but the wine itself, that in 1993 entered into the category of finer prestigious wines carrying the title of DOCG. This is a prestigious, full-bodied, robust wine that can be served on many occasions. Pairs well with roasted and grilled meats, game and seasoned cheeses.

<b>Production Area:</b>	San Gimignano, Siena, Tuscany
<b>Grape Varietal:</b>	85% Sangiovese, 5% Canaiolo, 5% Colorino Toscana and 5% Bacca Rossa
<b>Vineyard Characteristics:</b>	1 hectare of 10-12 year old vines in yellow sand and sandy clay located 280 meters above sea level with southwest exposure to the sun.
<b>Form of Planting:</b>	Guyot/Cordone speronato; 4000 vines per hectare
<b>Harvest and Vinification:</b>	The grapes are hand harvested in the middle of October. They are macerated on the skins for 12-15 days followed by 12 months in stainless steel, 7 months in French barrique and 6 months in the bottle.
<b>Sensory Characteristics:</b>	This is a beautiful ruby red wine that tends to granite with age. The taste is pleasing, but dry, with soft tannins that become velvety with time. It has a persistent and pronounced, yet delicately fruity aroma.
<b>Analytical Data:</b>	Alcohol: 13% Residual Sugar g/l: 2.0 Total Acidity g/l: 5.0

**Number of Cases:** 850 per year