

VAGNONI

I Mocali

Vernaccia di San Gimignano Riserva docg 2001

Denomination:

Vernaccia di San Gimignano Riserva docg

Producer:

Az. Agr. Vagnoni

Name of Wine:

I Mocali

Grapes:

100% vernaccia di san gimignano

Maturation:

In French Barriques for 11 months and further 7 months in the bottle

Colour:

Gleaming straw-coloured yellow

Bouquet:

Intense and elegant with a scent of matured fruit and vanilla

Taste:

Full, round and structured

Alcohol Percentage:

14%

Service Temperature:

Better when not fridge-cold - take it out half an hour or an hour before drinking.

Enjoy With:

Excellent with fish and white meats, but also good on starters and Italian cheeses.

Basically, this is a white wine that you can drink with almost everything.

Notes:

I Mocali 2001 was rated as the best Riserva by the Consorzio della Vernaccia di San Gimignano & was given two red glasses by Vini d'Italia 2004.

