



LE SOLIVE

VIGNA APRICO 2004

Vernaccia di San Gimignano DOCG

BLEND

100% Vernaccia di San Gimignano

VINEYARD CHARACTERISTICS

Sizes:	ha 4,5 sun exposition South-East
Kind of soil:	sand 70%, limo 17%, clay 13%
Average altitude:	200 mt.
Plants density:	4.500 per ha
Raising way:	gujot semplice

GRAPES WORKING PROCESS

Kind of grape harvest:	manual with soft grapes pressure
Fermentation:	100% in stainless steel with elevation of 1 month sur lies
Temperature:	controlled 20°
Age in bottle:	6 months

CHEMICAL ANALYSIS

Average alcohol:	13,0°
Total acidity:	5,2/lt

TESTING NOTES

Colour:	yellow bright with green reflexes
Flavor:	sweet, yelded with sense of yellow fruits, ananas and white peach
Taste:	sweet starting, fresh, sense of harmony and elegance

Wine maker:	Dr. Stefano Chioccioli
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LE SOLIVE - Azienda Agricola

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