

## BACCHANAL WINE IMPORTS INC.

IMPORTERS OF FINE WINES

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The wine comes from the vineyard most dear to us. It takes its name from the place where Panizzi was born.

The vines of this vineyard were used over the years to make all of the Vernaccia di San Gimignano vineyards planted in the company.

# Vernaccia di San Gimignano DOCG Vigna Santa Margherita



This wine strikes for its brilliance and brightness: its color is yellow with a greenish tinge. The aroma is very varied and elegant with floral notes (hawthorn and magnolia) and fruity notes (grapefruit and pineapple) together with vanilla and minerals scents thanks to aging.

It is fragrant, fleshy and structured to the palate, recalling its aromatic notes, but also well balanced. The aftertaste is persistent with almond notes.



Vernaccia di San Gimignano  
100% from Vigna Santa Margherita.



Soft pressing with alcoholic fermentation in barrique (about 50%) and in steel (about 50%) at a controlled temperature. The two compounds go through an aging period of five to six months in the same containers of the fermentation, after which they are assembled. The wine is prepared for bottling.



13.5% alcohol level.



Service temperature of 10-12°C.



Vintage 2013

Vini d'Italia del Gambero Rosso **2 bicchieri**  
I vini d'Italia de l'Espresso **16/20**  
Bibenda **5 grappoli**  
Vitae **3 viti**

Vintage 2011

Vini d'Italia Gambero Rosso **2 bicchieri rossi**  
I vini d'Italia de l'Espresso **16,5/20**  
Bibenda **4 grappoli**

Vintage 2012

I vini d'Italia de l'Espresso **16/20**  
Bibenda **5 grappoli**