

BACCHANAL WINE IMPORTS INC.

IMPORTERS OF FINE WINES

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With this wine, with this label,
with the grapes coming from the
1989 vintage, Panizzi is born.

This wine is in fact the modern
interpretation of an ancient wine
full of history.

Made with grapes coming from
all of the farm's vineyards
(Larniano, Montagnana, Santa
Margherita, Lazzeretto), this wine
is our most prompt and
immediate Vernaccia di San
Gimignano.

Vernaccia di San Gimignano DOCG



Bright, light straw color with greenish reflections.

The perfume is articulated, dense and delicate with notes that recall the first spring flowers (broom and lime) and fresh fruit (green apple, pear and grapefruit).

The taste is balanced, dry, fragrant thanks to a good acidity that highlights the fruity and citrus sensations.

The aftertaste is persistent and slightly bitter.



Vernaccia di San Gimignano
and other white vines
(Manzoni and Trebbiano
5-7%).



Soft pressing; alcoholic
fermentation in stainless steel
tanks at 19°C; maturation in
steel tanks on the lees for five
months.



13% alcohol level.



Service temperature of
10-11 °C.



Vintage 2014

Vini d'Italia del Gambero Rosso **1 bicchiere**
I vini d'Italia de l'Espresso **2 bottiglie**
Bibenda **4 grappoli**
Vitae **3 viti**
Vinibuoni d'Italia Touring Club Italia **3 stelle**

Vintage 2012

Vini d'Italia del Gambero Rosso **2 bicchieri**
I vini d'Italia de l'Espresso **15/20**
Bibenda **3 grappoli**

Vintage 2011

Vini d'Italia del Gambero Rosso **2 bicchieri rossi**
Bibenda **3 grappoli**

Vintage 2013

Vini d'Italia del Gambero Rosso **2 bicchieri**
I vini d'Italia de l'Espresso **15/20**
Bibenda **3 grappoli**
Vitae **3 viti**