

BACCHANAL WINE IMPORTS INC.

IMPORTERS OF FINE WINES

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Our most celebrated and awarded Vernaccia di San Gimignano, produced with the best grapes and processed in barrels, is a great example of how this wine can evolve and maintain its quality through time.

Vernaccia di San Gimignano DOCG Riserva



Its color is yellow, light with greenish tinge tending to gold.

Its aroma is rich, aristocratic, very varied in a balanced mix of broom flowers and walnut, grapefruit and melon, which blend into vanilla notes harmonized with mineral notes of flint.

Its taste is flavored, savory, concentrated and perfectly balanced, with a final taste that is enlivened by firm acidity.

Complex, mineral, this wine has a long finish with an aftertaste of outcrops of ripe fruit s.



Vernaccia di San Gimignano
100%.



Soft pressing; alcoholic
fermentation, maturation and
aging in oak barrels for 12
months.



13.5% alcohol level.



Service temperature of
13-14°C.



Vendemmia 2012

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

Bibenda **4 grappoli**

Vitae **4 viti**

Vinibuoni d'Italia del Touring Club Italia
Golden Star

Vintage **2010**

Vini d'Italia del Gambero Rosso **2 bicchieri rossi**
I vini d'Italia de l'Espresso **17/20**

Bibenda **4 grappoli**

Vini d'Italia del Gambero Rosso **3 bicchieri**
I vini d'Italia de l'Espresso **18/20**

Vintage **2011**

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

Bibenda **4 grappoli**

Vitae **3 viti**

Vintage **2005**

Vini d'Italia del Gambero Rosso **3 bicchieri**

Vintage **1998**

Vini d'Italia del Gambero Rosso **3 bicchieri**