



**CASTELLO MONTAÙTO**  
Vernaccia di San Gimignano DOCG  
Castello Montaùto, Tuscany (Italy)

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***Area of Production:***

Castello Montaùto estate, San Gimignano,  
Tuscany.

***Soil:***

Pliocene soil with clay.

***Grape Varieties:***

90% Vernaccia di San Gimignano, 10% other  
complementary white grape varieties.

***Production Technique:***

Following a manual harvest, the grapes are vinified  
in stainless steel at controlled temperatures. Aging  
for 3 months in bottle for additional refinement  
before release.

***Characteristics:***

*Color:* Luminous pale-straw.

*Bouquet:* Hints of dried fruit and almonds, along  
with a distinct varietal character.

*Taste:* Full, elegant, with notes of mature fruit  
and spice.

*Alcohol Content:* 13.5%.

*Total Acidity:* 5.32 g/l.

Ideal with hors d'oeuvres, fish and chicken.  
Serve chilled.