



SALCHETO

VERNACCIA di San Gimignano D.O.C.G. 2024

This Vernaccia is born from the Cuore Nobile farmers' network, which for over ten years has led us to join forces with other growers who, like us, believe in quality and certified corporate sustainability. The vineyards and winery are those of Casa Lucii in San Gimignano.

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Varietal: Vernaccia 100%
Vineyards: "Casa Lucii" - San Gimignano / 18ha – 45 acres
Production: 26.000 bt.
Maturation: 4 months in cement
Bottle Refinement: 3 months
Drink Through: 2-3 years
Service Temperature: 14°-16° C. / 57°-61° F.
Closure: Bioplastic
Bottle: Salcheto Light Bordeaux (370gr.)
Sizes: 750ml
First Vintage: 2024

Alcohol: 13
Ph: 3,44
Total Acidity: 4,61
Residual Sugar: 1,30



The winery integrated sustainability management is certified



ORGANIC WINE



Wood materials are from responsible sources



The farmers union that makes us stronger