

Italian Market Only

Vernaccia Di San Gimignano DOCG

Neil and Maria Empson created this label to pay tribute to all things Tuscan, honoring the extraordinary region even in its name, which means Tuscan boy in the local dialect. Franco Bernabei styles the wine, along with Neil, using grapes from the finest vineyards in the region. The soil and microclimates are intriguingly diverse – from compact, very fine-textured limestone at approx. 400-450 meters (1,310 to 1,480 feet) above sea level, to rocky, calcareous clay areas with similar altitudes; and even clayey/siliceous/ calcareous soil at 250-300 meters (820-984 feet) above sea level. Neil is thus able to handpick the best selections according to harvest conditions in the individual vineyards, maintaining consistent quality with each vintage. Vernaccia di San Gimignano is one of Italy's most ancient varieties, even mentioned in Dante's Divine Comedy (from the early 1300s). Today, the makers of Toscolo have sought to fully highlight the unique characteristics of the variety as well as its terroir. The grapes are grown in hillside vineyards featuring soil dating back to the Pliocene epoch, with sand and shale. The grapes are cryo-macerated before vinification to preserve the stability of Vernaccia's abundant aromatic components. Aged eight months before release, resulting in a lovely and intense, fresh and fragrant wine.

Most recent awards

JAMES SUCKLING: 90/100

Winemaking and Aging

Grape Varieties:	100% Vernaccia di San Gimignano
Fermentation container:	Stainless steel
Type of yeast:	Selected
Aging containers:	Stainless steel
Aging before bottling:	8 months
Aging in bottle:	8 months
Closure:	Natural Cork

Vineyard

Soil composition:	Pliocene soil (sand and clay)
Altitude:	300 meters (985 feet) above sea level
Years planted:	2004
Age of vines:	15 years old

Tasting Notes and Food Pairing

Tasting notes:	Lovely straw yellow color with golden highlights, intense, fresh and fragrant aromas as well as a pleasing, flavorful, and well-balanced palate recalling citrus, apple, pear, honeysuckle, sage, white flowers and a characteristic almond finish.
Serving temperature:	Best served at 8-10 °C (46.4-50 °F).
Food pairings:	Excellent with fish, first courses with white sauces, omelets or eggs in general and white meat; also great as aperitif and with antipasti.
Winemaker:	Franco Bernabei & Neil Empson

2026 Gustinvest - Copyright © All Rights Reserved.