

EVOÈ' BIANCO TOSCANA IGT

PANIZZI



SAN GIMIGNANO

EXPERIMENTAL SOUL.
SINGLE VINEYARD.

Produced only in the best vintages, **Evoè** represents Panizzi's constant research and experimentation. Only perfectly healthy and ripe Vernaccia grapes are selected, the only ones suitable for a long maceration on the skins of over 6 months, in conical wooden vats. The refinement on the fine lees in French oak tonneaux is also long and, then, longer still in the bottle. Enchanting and multi-layered, it does not forget a tasty, unusual and striking drinkability.

ORGANOLEPTIC CHARACTERISTICS

Golden and intense on the nose, it is riched with notes of elderflower, passion fruit, candied ginger and incense, without however penalizing the citrus and aromatic herbal notes characteristic of Vernaccia. A spicy touch extends its flavor persistence, with balsamic and mineral returns.

VINEYARD CHARACTERISTICS

ORIGIN

selection of the best grapes from a single vineyard at 400 m above sea level. Vineyard surface area 1 ha.

SOIL STRUCTURE

predominantly tufaceous soils (sand) with variable presence of yellow clays.

GRAPE VARIETAL

Vernaccia di San Gimignano 100 %

TRAINING SYSTEM

spurred cordon

DENSITY OF VINES PER HA

5000 vines/ha

MEDIUM AGE OF THE VINES

20 years

PRODUCTION CHARACTERISTICS

GRAPE YIELD PER HA

max. 50 tons per ha

GRAPE SELECTION

Hand made at the moment of harvest.

WINEMAKING/AGING

Macerated on the skins in conical wooden vat for 6 months. After racking, the wine is aged in small wooden barrels for 10 months. Minimum 12 months of bottle age prior to its official release.

AGING POTENTIAL

10 years

SERVING TEMPERATURE

14-15°C

GASTRONOMIC SUGGESTIONS

cod or full flavoured fish, bird game, red meats, aged cheeses, mushrooms.



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