

# CASA ALLE VACCHE VERNACCIA DI SAN GIMIGNANO



100% Vernaccia di San Gimignano. Pale straw yellow with greenish hues. Fine, penetrating aromas of wild flowers, apple, peach, lemon and bitter almonds. Dry, harmonious and pleasantly fruity with refreshing acidity, light minerality and a subtle base of peach kernel. Long finish. Perfect as an aperitif with hors d'oeuvres, white meats or fish. Highly recommend with *Panzanella* fresh cheese and pasta with fish sauce.

Casa alle Vacche is situated a few kilometres from San Gimignano, Toscana, Italy, surrounded by the wonderful landscape that the Tuscan countryside offers, in an area particularly suited to the cultivation of vines and olive groves. The traditional farm, owned by the Ciappi family for generations, expands for 62 acres of vineyards and 7+ acres of olive trees. The vineyard is at 210-280m altitude. The climate is damp in the winter and spring, hot and dry in the summer. The soil is made up of ocherous sand. Separation from the skins, soft pressing and fermentation in temperature controlled tanks.

The company name, *Casa alle Vacche* (Home to the Cows), is a historical reference that immediately arouses curiosity. In the 1800's the area where the company buildings stand today, and in particular the oldest building, were used as stables for the cows that used to haul the wagons and work the fields. The typical vaulted ceiling with exposed brickwork on the ground floor of the old building is evidence of this. In addition to the history of the estate, the name evokes the simplicity, naturalness, effort and hard work of a family of winemakers. The Ciappi family, always winemakers, are 100% Tuscan. For generations the Ciappi family has dedicated love and passion to the cultivation of the land and the production of wine and olive oil. The whole family is involved in the company's activities, each with a specific role; a source of pride and satisfaction to Silvano, the grandfather, who passed it on to his sons, Fernando and Lorenzo. The farm which has been awarded the *Agriqualità* by the Tuscan Region, uses integrated cultivation techniques in respect of the environment and of natural balance. The character, heart and soul of the wines are explained by their birth in the distant past; a family concept of the vineyard, the attention dedicated at every stage: from the care and harvest of the grapes, and culminating in the winemaking. In recent years, the family is focusing mainly on native vines, a "return to origins" where ancient cultures meet modern technology.

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## Tasting Note:

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## Shelf Talker:

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