



**ABBAZIA
MONTE OLIVETO**
FATTORIA IN SAN GIMIGNANO



A few steps from San Gimignano, on the lands that embrace the ancient Abbey once belonging to the Olivetan Monks, wise custodians and selectors of the finest terroirs for vines and olive trees, stands our estate. On this hill, 300 meters above sea level and characterized by yellow sandy soils dotted with marine fossils, a Vernaccia of rare elegance and balance is born.

The unique position of the Abbey of Monte Oliveto, surrounded by unspoiled nature where the sunlight is gentle and the air pure, gives the wine aromas and flavors of extraordinary finesse and intensity.

Celebrated by great poets and illustrious figures such as Dante Alighieri, this noble native grape variety achieved such renown that it became the first in Italy to receive D.O.C. status.

TerraSalata 2022



CLASSIFICATION

Metodo Classico



ZONE OF PRODUCTION

the hills of San Gimignano,
at an altitude of about 300 meters.



SOIL

Pliocene marine soils dating back
approximately 5.3 to 2.6 million
years, characterized by a unique
composition of clays and sands
enriched by the presence of
countless fossilized shells.



GRAPES

100% Vernaccia di San Gimignano



AGEING ON THE LEES

24 Months



DOSAGE AT DISGORGEMENT

Pas Dosé, nessun apporto di zuccheri



SERVING TEMPERATURE

6° - 8° C



ALCOHOL CONTENT

11,5% vol.



FORMATI DISPONIBILI

750 ml

VINIFICATION AND AGING

Our ripe grapes are hand-harvested in the early days of September, during the cool hours of the morning. As soon as they arrive in the cellar, they undergo a gentle pressing to extract only the first 50 percent of the free-run juice, the most precious part. The primary fermentation takes place in temperature-controlled stainless steel tanks. Here the wine rests on its lees for seven months, until March. This prolonged aging allows the wine to clarify naturally, without the need for filtration or fining.

Afterwards, the base wine is blended with the liqueur de tirage. With this addition, the wine is ready for bottling as the added yeasts transform the sugars into alcohol and carbon dioxide, creating the bubbles and building pressure inside the bottle of about 6 bar. Disgorgement, followed by release to market, takes place after 24 months of lees aging.

TASTING NOTES

Bright straw yellow, enriched with delicate golden reflections that foreshadow its complexity, and a fine, persistent perlage that forms a graceful crown. On the nose it opens with a broad and enveloping bouquet. Initial floral notes of broom blend harmoniously with fruity hints of apple and pear, evoking the freshness of the grapes.

The extended aging on the lees adds an additional dimension, revealing elegant nuances of bread crust that bring a pleasant complexity to the aromatic profile.

On the palate it is harmonious and well structured, with a surprising softness balanced by the characteristic minerality and savory notes of our ancient marine soils.