



*San Quirico*



San Quirico Winery marks the beginning in the far 1860 thanks to **Vecchione** family, which with passion has made its lands productive in San Gimignano for 4 generations. It all started with **great-grandfather Vincenzo** and his son who, with wisdom and determination, managed the winery understanding the value of this territory, also obtaining the first important wines. Their passion was successfully passed to their son **Andrea**, who with dedication knew how to make the most of wine production, giving way to the first wine exports to Europe and America. **Isabella**, after years of work alongside her father Andrea, takes care of today's business reality with the same dedication, professionalism, passion and tradition, giving life to the new range of **organic wine labels** that best represent the expression of this terroir.





## THE PHILOSOPHY

Our wines are the result of selections of grapes coming from our vineyards cultivated with the same care, wisdom and passion transmitted by previous generations. Production takes place in strict compliance with all the criteria and parameters required by **certified organic farming**. To this commitment is added the determination to pursue and maintain the high level of quality of our wines that over the years have been repeatedly awarded with awards. Our company philosophy is to continue to focus on the production of quality wines, to make them known throughout the Italian territory and in the world, thanks also to **wine tastings and tours** organized everyday directly on the farm.

Our goal is to involve the customer in an emotional experience that starts from a glass of wine to get to discover the best of a unique symbiosis between soil, climate and vines.

All our production is carried out directly on the farm, including all the stages of transformation, aging and bottling. The Company since 1974 has started marketing bottled wine, establishing itself in the best national and international markets. In 2004 the Company obtained the **Organic Certification** according to the EC regulations 834/07 and 889/08, which exclude the use of pesticides and synthetic fertilizers. Since 2012 the vinification method has also been certified organic.



# THE TERRITORY

The quality of the land in **San Gimignano** is optimal for the cultivation of the vine, thanks to their hilly position and their geological origin. The soils were formed on marine Pliocene deposits and consist of sandy and sandy-clayey stratifications.

Thanks to this type of soil, vine plants are favored in their radical exploration, finding the right balance in vegetative-productive terms and guaranteeing the production of high quality grapes. These characteristics are particularly evident inside San Quirico Winery, exalted already in the 90's by the **University of Florence** during the soil classification studies of the land suitable for the production of **Vernaccia di San Gimignano**. Currently our vineyards extend for about 14 hectares for the production of Vernaccia di San Gimignano, Chianti Colli Senesi and San Gimignano DOC. The vineyards are mainly made up of indigenous vines and in small part of other international varieties. White grapes are mainly represented by **Vernaccia di San Gimignano**; a small portion, destined for the production of Vinsanto, consists of **Trebbiano Toscano** and **Malvasia Bianca**. With regard to red berried grapes, the largest surface is made up of **Sangiovese** and a small part of **Merlot** and **Syrah**.



## OUR ORGANIC WINES

**Vernaccia di San Gimignano** was the first Italian wine to receive the denomination of controlled origin in 1966 and, in 1993 the recognition of the denomination of controlled and guaranteed origin.

This wine, among the most prized white wines of Italy, is produced exclusively in the territory of the municipality of **San Gimignano**.

No other wine has the sunny transparencies, the dry, the delicate and subtle scent of Vernaccia di San Gimignano, nor any other wine deserved, at all times, more sincere and enthusiastic praise of artists and poets, of princes and popes, so much to be also mentioned by **Dante Alighieri** in the **Divine Comedy**.

Our Vernaccia di San Gimignano has a pale straw yellow color. The perfume is fine, penetrating and intense with fruity notes at a young age. With the refinement and the aging it develops the characteristic mineral scent of flint. On the palate it is a dry, harmonious, sapid wine.

**Vernaccia Riserva**, although pleasant when young, often surprises for its aging abilities, evolving both complex and mineral olfactory and tasting notes. In fact, with the best selected grapes, **Vernaccia Riserva Isabella** derives from a harvest choice and a minimum aging of 24 months and refinement in bottle for at least 4 months.

**Chianti Colli Senesi** from San Quirico is a traditional Chianti made from 100% Sangiovese grapes, with an intense ruby red color and a round and balanced flavor, very suitable for aging.

San Quirico Winery completes the range of its wines by producing other fine labels:

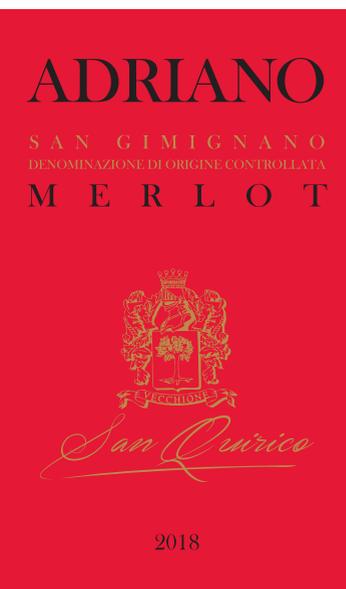
**San Gimignano Red Doc Merlot**, **Tuscany Red Igt Il Botticello**, **Toscana Igt Rosè**, **Vinsanto San Gimignano Doc**.



## OUR ORGANIC EXTRA VIRGIN OLIVE OIL



Our 1500 olive trees live on San Quirico Winery's hill, about 250 meters above sea level. They are plants of Frantoio, Pendolino, Leccino and Moraiolo. In San Quirico nature has been generous giving us an ideal microclimate for olive cultivation. The olive harvest, perfectly intact, is strictly done by hand at the end of October-beginning of November, in small boxes, in order to obtain the most fruity first pressing. The milling takes place on the same day of the harvest at a mill in San Gimignano, with cold extraction at a temperature below 27 ° C. The oil obtained is bottled directly inside San Quirico Winery.



## ADRIANO

San Gimignano DOC Merlot - Organic

**Grapes:** 100% Merlot - **Alcohol content:** 14,5%

**Winemaking:** Late harvest of the best Winery's grapes. Grapes are selected and harvested by hand in our own vineyards. Following is the crushing-destemming and temperature-controlled fermentation in steel containers and cement glass. After malolactic fermentation the wine is aged in oak barrels at least 6 months and more.

**Organoleptic characteristics:** Intense ruby red color, clean scent with notes of red berry fruit with slight nuances of vanilla and liquorice. The taste is sapid, structured and elegant with long persistence.

**Food Pairings:** It goes well with savory dishes, red meats and game.

**Serving temperature:** To be served at 18°.



## ISABELLA RISERVA

Vernaccia di San Gimignano DOCG - Organic

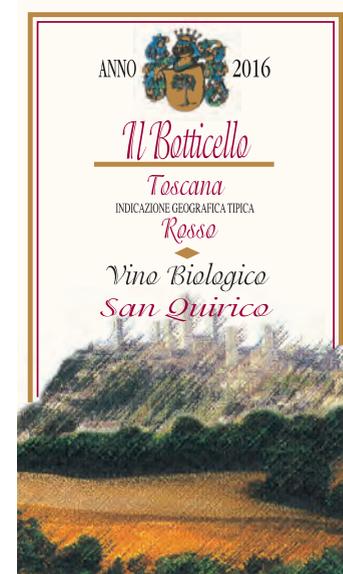
**Grapes:** 100% selected Vernaccia di San Gimignano - **Alcohol content:** 13,5%

**Vinification:** Grapes are harvested by hand in small containers with a scrupulous selection of the best grapes of our own vineyards. Soft pressing of the grapes through a pneumatic press under inert gas with brief maceration on the skins. Low-temperature fermentation in stainless steel and cement glass containers for about 50 days, during which most of the perfumes are extracted using the batonage technique. Pouring and aging in French oak barrels of 23 hl for 24 months. Bottle aging at least 6 months.

**Organoleptic characteristics:** straw yellow color. Intense and complex bouquet with a prevalence of almond and hazelnut scents. With aging it develops the characteristic mineral flint scent. The taste is sapid, balanced and persistent with notes of ripe fruit.

**Food Pairings:** Excellent with roasted fish, white meats and medium and long matured cheeses.

**Serving temperature:** To be served at 12-14°.



## IL BOTTICELLO

Tuscany Red IGT - Organic

**Grapes:** 70% selected Sangiovese and 30% between Merlot and Syrah - **Alcohol content:** 14%

**Winemaking:** Late harvest of the best grapes. Grapes are selected and harvested by hand in our own vineyards. Following is the crushing-destemming and temperature-controlled fermentation in steel and cement glass containers. After malolactic fermentation the wine is aged in oak barrels for 12 months.

**Organoleptic characteristics:** Intense ruby red color, clean scent with notes of red berry fruit with slight nuances of vanilla and liquorice. The taste is sapid, structured and elegant with long persistence.

**Food Pairings:** It goes well with savory dishes, red meats and game.

**Serving temperature:** To be served at 18°.



## VERNACCIA DI SAN GIMIGNANO

DOCG - Organic

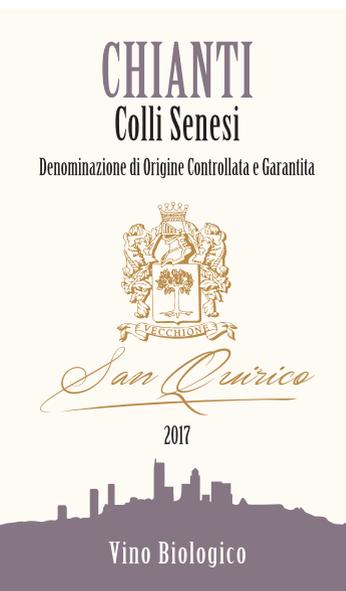
**Grapes:** 100% Vernaccia di San Gimignano - **Alcohol content:** 13,50%

**Winemaking:** Grapes are selected and harvested by hand from our own vineyards. Pneumatic pressing under inert gas with brief maceration on the skins. Low-temperature fermentation in stainless steel and cement glass containers for about 50 days during which most of the fragrances are extracted using the batonage technique.

**Organoleptic characteristics:** Pale straw yellow color, fine, penetrating and intense aroma with notes of fruit such as: peach, pear and apple. On the palate it is balanced and harmonious with an almond aftertaste and long aromatic persistence.

**Food Pairings:** Excellent with white meats, fish fillets, shellfish and fresh cheeses.

**Serving temperature:** To be served at 10-12°.



## CHIANTI COLLI SENESI

DOCG - Organic

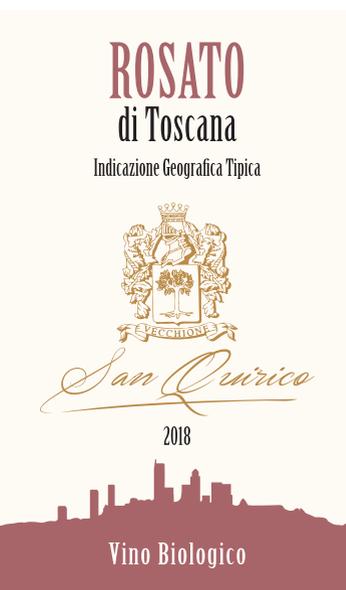
**Grapes:** 100% selected Sangiovese - **Alcohol content:** 13.50%

**Winemaking:** The grapes are selected and harvested by hand in our own vineyards. Following is the crushing-destemming and temperature-controlled fermentation in steel and cement glass containers. After the malolactic fermentation the wine is aged in oak barrels for 12 months.

**Organoleptic characteristics:** Intense ruby red color. Intense and persistent aroma, with prevailing hints of wild berries. The taste is round, balanced with an excellent structure.

**Food pairings:** Chianti Colli Senesi can be combined with savory first courses and red meats. Excellent with cold cuts and aged cheeses.

**Serving temperature:** To be served at 18°.



## TOSCANA ROSÈ

IGT - Organic

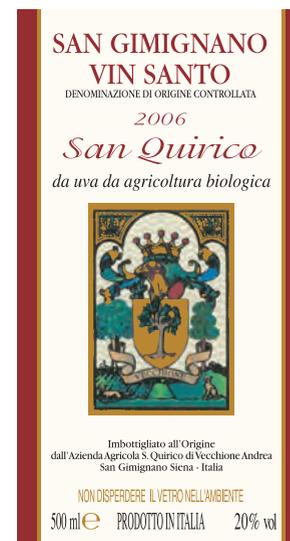
**Grapes:** 100% selected Sangiovese - **Alcohol content:** 12.50%

**Winemaking:** The best Sangiovese grapes are harvested by hand. Maceration in contact with the skins occurs for about 16 hours at low temperature and then follows fermentation in stainless steel containers. During the refinement the fine lees are kept in suspension by batonage.

**Organoleptic characteristics:** Pink color tending to cherry. Delicate and persistent bouquet with floral and fresh fruit notes. The taste is fresh, soft and slightly savory.

**Food pairings:** Excellent for seafood and land appetizers, pasta with tomatoes and basil, white meats and fish dishes.

**Service temperature:** To be served at 8-10°.



## SAN GIMIGNANO VINSANTO

DOC - Organic

**Grapes:** Tuscan Trebbiano, White Malvasia - **Alcohol content:** 20%

**Winemaking:** Grapes are harvested in the first days of October and are put to dry in specially prepared and well-ventilated rooms. In January, when the bunches have reached the maximum sugar concentration, the grapes are pressed whole. The must obtained is fermented in oak and chestnut barrels with a historical base of yeast from the Winery (mother). Aging is around 12 years.

**Organoleptic characteristics:** Yellow with amber reflections. The taste is full and persistent with notes of almond and honey.

**Food pairings:** Excellent with dry pastries, chocolate and semifreddo desserts.

**Serving temperature:** To be served at 16-18°.



## GRAPPA

of Vernaccia Grapes

**Grapes:** Fermented pomace from the first pressing of Vernaccia di San Gimignano 100%. - **Alcoholic Degree:** 43% Vol.

**Distillation:** Grappa obtained by distilling marc predominantly of Vernaccia grapes in a bain-marie in stills

**Color:** Clear, white color.

**Bouquet:** Fragrant, thin, clear and pleasantly persistent. The taste is dry, warm, but at the same time sweet and soft. Hints of white pulp fruit.

**Food Pairings:** It is traditional to accompany grappa at the end of a meal with dark chocolate and dry pastry.

**Serving temperature:** To be served at 18- 22°.



## EXTRA VIRGIN OLIVE OIL

### Organic

**Plant Variety:** Frantoio, Leccino, Moraiolo and Pendolino. Our olive groves are located at an ideal altitude of about 300 meters above sea level (60 km away as an air line), with excellent exposure to the sun. This guarantees the low acidity in terms of oleic acid.

**Yield:** 10-12% cultivation in organic farming.

**Pressing:** First pressing with cold method

**Acidity:** low acidity never exceeding 0.1%

**Harvesting and processing:** Harvesting takes place in mid-November, the olives are picked by hand, placed in small crates and taken to the mill for pressing in the immediate 12-24 hours. Only a first pressing is carried out to hold the heart of the olives. The pressing takes place with a cold method (temperature not higher than 27 °). The oil obtained of a very limited quantity, to the advantage of the very fine quality, is not filtered to guarantee the genuineness of the product and give it a greater health-nutritional contribution.

**Organoleptic characteristics:** A more intense green color when pressed and then tending to yellow. The taste is very delicate, fresh and fruity. Slightly spicy, it remains rather light with hints of almond.

**Food Pairings:** Excellent as a condiment for any dish of Mediterranean cuisine, excellent on salads, carpaccio, soups, Tuscan bruschetta, “schiacciata fiorentina”, ideal also to prepare desserts instead of butter. Particularly recommended for feeding children.

**Storage:** away from light and heat, in a cool and dry environment.

**Coordination**  
Az. Agr. San Quirico

**Concept and direction**  
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**Printing**  
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