



FARMING

Certified Organic

VARIETALS

Vernaccia

AVAILABLE SIZES (L)

0.750



Cesani

Vernaccia di San Gimignano

ITALY, TUSCANY, VERNACCIA DI SAN GIMIGNANO DOCG

WHITE

WINERY OVERVIEW

Cesani holds a lovely hillside position in upper Pancole, overlooking San Gimignano. Pancole is a subdistrict in the San Gimignano appellation of Tuscany and was the first in the area to be recognized for its powerful reds in this otherwise white wine dominated appellation.

Owner Vincenzo Cesani migrated to Tuscany from his native Marche. When Vincenzo arrived, every activity on the farm became a community festa, from raising a new barn to the harvest of the olives in autumn. Today, he and his daughter Letizia, with help from his youngest daughter Marialuisa, have established a new reputation for San Gimignano red wine.

Today the property covers about 86 acres/35 hectares of land with 64 acres/26 hectares of vineyards, about 4,000 olive trees, and various fields and woodlands. Vines and olive trees were already growing on the property when Vincenzo Cesani took over and began to specialize in the production of wines and extra virgin olive oil. Today they also cultivate saffron, grappa, and organic beauty products made of grapes and olives.

The 64 acres/26 hectares of vineyards spread over four distinct vineyard sites, although at most 2km from each other, represent very different production realities with a precise identity: Pancole, San Paolo, Vergaia and Cellole. In these different vineyards, managed as single living organisms, the wines are produced, each one the fruit of different soils, agronomic choices and harvesting. The wines produced are real crus which are cured and bottled as such.

The grapes, all hand-picked and selected for maturation, variety and plot, are carried every hour to the cellars where the wine is made. For the fermentation and vinification of white and rosé wines, steel tanks are used, while the reds incorporate both steel and cement tank as well as French oak, depending on their characteristics. All tanks are temperature controlled and even regulated remotely by a control panel because many stabilization processes are carried out only with temperature control. The refining of the bottled wine takes place in rooms located within an old agricultural outbuilding recently restored, buried on three sides and with constant temperature and humidity.

Vincenzo continues to focus his efforts among the vines, aided by his daughters. Letizia has held several leadership roles through the years with the Consorzio Vernaccia di San Gimignano, most recently as their President. While Letizia manages the cellar, Marialuisa oversees their very popular tasting room and bed and breakfast. Cesani is a sought-after stop along the enotourism circuit.

All wines from Cesani are Certified Organic.

VINEYARD

Pancole Vineyard

TERROIR

Lime and sand soil

VITICULTURE

Plot characteristics: Lime and sand soil, 300 mt, southeast exposure
Yield: 9000 kg per hectare
Planting Density: 4500 plants per hectare
Clusters per Vine: 6-7

VINIFICATION

Fermenters: Temperature controlled stainless steel tanks
Fermentation: Indigenous yeasts
Maceration: none
Malolactic fermentation: none
Extraction: 20
Bottling: Soft filtration and bottling February-March after harvest

AGING

Aging: 2-3 months with lees in stainless steel

