

LA RAMPA DI FUGNANO

ALATA

Vernaccia di San Gimignano D.O.C.G.

Type of wine	Still white wine...
First vintage	1991
Average yearly production	30,000 bottles
Origin/place of production	San Gimignano
Grapes	100 % Vernaccia
Surface of vineyard	5,5 ha
Exposition/Altitude of vineyard	Southeast, South, Southwest, 250 – 350 m
Character of soil	pliocenic clay and sand, partly gravels
Density of cultivation	Average 4000/ha
Produce of grapes per ha	9000kg
Time of harvest	End of September
Fermentation	in 10,000/1 tanks
Temperature of fermentation	between 13 and 19 centigrades
Temperature controlling system	yes
Time of maceration	none
Malolactic fermentation	yes
Barrique or other barrels	none

Rampa di Fugnano Azienda Agricola di Traxler & Ehrenbold
Address : **Loc. Fugnano 55**
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Address : **Loc. Fugnano 55**
ZIP : **53037 - San Gimignano**
Province : **SI** - Region : **Toscana**
Tel : **0577 941655**
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Owner : Traxler Gisela, Ehrenbold Herbert
Guests receiving : Traxler Gisela & Ehrenbold Herbert
Bottles produced : 70,000
Wines produced : 7
Estate size (hectares): 22 ha
Vineyards size (hectares): 10 ha
Wine maker: **Paolo Caciorgna**
Files to print : [label](#)

The whole production from the vineyard to the bottle is organic.

ALATA is a 100 % Vernaccia without any other grape variety added, which is rarely the case.

For tasting notes please consult all the well-known wine reviews with the most recent tasting results.

The last possible step in producing grapes and wine was realized in 2006:

BIODYNAMIC PRODUCTION after the rules of François Bouchet

http://en.wikipedia.org/wiki/Biodynamic_agriculture

PRIVATO

Vernaccia di San Gimignano D.O.C.G.

Type of wine	Still white wine, Cru...
First vintage	1995
Average yearly production	4000 bottles.....
Origin/place of production	San Gimignano Vigneto Cappanno
Grapes	100 % Vernaccia
Surface of vineyard	1,0 ha
Exposition/Altitude of vineyard	Southeast, 250 m
Character of soil	pliocenic clay and sand,
Density of cultivation	6500 plants/ha
Produce of grapes per ha	5000kg
Time of harvest	End of September
Fermentation	in steel tank
Temperature of fermentation	between 13 and 19 centigrades
Temperature controlling system	yes
Time of maceration	none
Malolactic fermentation	yes
Barrique or other barrels	1/3 of the quantity for short time in used barrels
Bottling	one to one and a half year after vintage

The whole production from the vineyard to the bottle is organic.

PRIVATO is a 100 % Vernaccia, without any other grape variety added, which is rarely the case. For tasting notes please consult all the well-known wine reviews and the relative tasting results.