



PALAGETTO

ARIANNA LINE  
**Spumante Bianco**  
**“A LUI”**



**Denomination**

Sparkling Brut

**Classification**

White sparkling brut 'a lui'

**Municipality of production**

San Gimignano

**Age of vineyards**

10-15 years

**Altitude**

280-320 m a.s.l.

**Training system**

Spurred cordon

**Planting density**

4000 vines per hectare

**Production per vine**

About 2 kg

**Harvest method**

Manual in boxes

**Vinification**

Cryomaceration of the grapes, static decantation of the must after destemming and soft pressing, inoculation with selected yeasts on the limpid, temperature-controlled fermentation and maturation in steel.

**Sparkling**

In steel at a controlled temperature of 12° c. Protein stabilisation, cross-flow filtration, tartaric stabilisation, prise de mousse, temperature-controlled fermentation (12-14°), microfiltration, bottling and corking.

**Colour**

Brilliant straw yellow

**Nose**

Gentle with scents of citrus and white flowers

**Palate**

Fresh, fruity with hints of citrus, lime, peach and pear typical of vernaccia di san gimignano. Good structure, savoury and dry.

**Ideal serving temperature**

12° C

**Azienda Agricola Palagetto**

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