



PALAGETTO

PALAGETTO LINE  
**Toscana Bianco IGT  
Chardonnay “ARNILU”**



**Denomination**

Toscana chardonnay igt

**Year**

2018 organic wine

**Production area**

San gimignano

**Grapes**

100% Chardonnay

**Vineyard age**

10-15 years old

**Altitude**

360 mt s.l.m.

**Training system**

Spurred cordon

**Plant density**

7000 Plants per hectare

**Production per plant**

1 Kg

**Method of harvest**

Manual in crates. Further selection of the grapes in the cellar

**Winemaking**

Once in the cellar, the grapes are cooled by using dry ice. Then pressed and moved to a steel tank for the static decanting of the must. After 36 hours, the must is removed and the yeasts are added to complete the alcoholic fermentation. After fermentation, the wine is placed in french oak barriques

**Bottle aging**

After bottling, this wine will remain in the bottle for at least a year before being put on the market

**Alcohol content**

13% Vol.

**Color**

Intense golden yellow

**Nose**

Direct to the nose with typical hints of vanilla and caramel, typical of wines aged in wood

**Azienda Agricola Palagetto**

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