



PALAGETTO

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**Chianti Colli Senesi
Riserva DOCG**



Denomination

Chianti colli senesi riserva docg

Production area

San Gimignano

Grapes

90% Sangiovese 10% merlot

Vineyard age

15 – 20 Years old

Altitude

280 – 320 mt s.l.m.

Training system

Spurred cordon

Plant density

4000 plants per hectare

Production per plant

1.5 Kg

Method of harvest

Hand harvest, careful selection of grapes

Winemaking

Destemming followed by fermentation of the grapes in cement tanks. Aging in barriques.

Alcohol content

14.5% Vol.

Color

Ruby red with garnet highlights

Nose

Fresh and very intense, finished with subtle notes of cocoa and roasting

Palate

Very soft, with tannins fresh and crisp

Ideal serving temperature

18° C

Azienda Agricola Palagetto

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