



PALAGETTO

PALAGETTO LINE **Chianti DOCG**



Denomination

Chianti docg

Production area

San Gimignano

Vineyard age

10 – 15 years old

Altitude

280 – 320 mt s.l.m.

Training system

Spurred cordon and guyot

Plant density

5000 plants per hectare

Production per plant

2 Kg

Harvesting method

Manual, careful selection of grapes

Winemaking

Destemming followed by fermentation of the grapes in cement tanks.

Color

Ruby red

Nose

Fresh and very fruity, finished with subtle floral notes

Palate

Soft and slightly tannic

Ideal serving temperature

Ideale 18° c

Serving suggestions

The classic combination is with tuscan sliced meat, but fits perfectly with all tuscan dishes, roasts, grilled meats,cheeses

Azienda Agricola Palagetto

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