



PALAGETTO

ARIANNA LINE **I'Niccolò** **Toscana Bianco IGT**



Denomination

Toscana bianco igt

Municipality of production

San Gimignano

Grapes

Vermentino, chardonnay, sauvignon

Age of vineyards

9 - 12 Years

Altitude

280-320 m a.s.l.

Training system

Spurred cordon

Planting density

4,000 strains per ha

Production per strain

1.5 Kg

Harvesting method

By hand in crates; further selection of grapes in the winery

Vinification

Subdivided for each type of grape, static decantation of the must after destemming and soft pressing; inoculation with selected yeasts on the limpid, fermentation in new barrels and subsequent aging in barrels duration bottle aging at least 3 months before marketing

Length of bottle ageing

At least 3 months before marketing

Alcohol content

14.5% Vol.

Color

Deep straw yellow with almost golden hues

Nose

Rich and complex. Hints of cedar, white melon and shy nuances of vanilla are crossed on the distinct citrus notes immediately covered by the fruit

Palate

Soft, savory and creamy, powerful and energetic. Final crescendo with nutty notes enhanced by mineral hints

Azienda Agricola Palagetto

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