



PALAGETTO

PALAGETTO LINE
Vernaccia di San Gimignano DOCG
Selezione “Santa Chiara”



Denomination

Syrah San Gimignano doc

Production area

San Gimignano

Grapes

95% Vernaccia di San Gimignano 5% incrocio manzoni

Vineyard age

10 – 15 years old (vigna santa chiara)

Altitude

280 – 320 mt s.l.m.

Training system

Spurred cordon

Planting density

4000 plants per hectare

Production per plant

About 1.5 Kg

Harvesting method

Hand harvest in boxes; further selection of the grapes in the cellar

Winemaking

Maceration at low temperature of the grapes, settling of must after destemming and gentle pressing, inoculation with selected yeasts when clear, temperature-controlled fermentation, one third in barriques (used twice) and two thirds in steel

Bottle aging

At least 4 months before release

Alcohol content

13% By vol.

Color

Straw yellow with greenish reflections

Nose

Intense, enveloping, aromatic

Palate

Elegant and rich, final with great persistence and freshness

Ideal serving temperature

12 – 13° C

Azienda Agricola Palagetto

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