



PALAGETTO

PALAGETTO LINE  
**Sauvignon**  
**Toscana Bianco IGT**



**Denomination**

Toscana Sauvignon Blanc igt

**Grapes**

100% Sauvignon Blanc

**Age of vines**

10 - 15 Years

**Altitude**

320 meters above sea level

**Training system**

Spurred cordon

**Planting density**

5000 plants for hectare

**Production**

Per plant about 2 kg

**Harvest method**

Hand harvest

**Fermentation**

In temperature-controlled steel 16° c

**Vinification**

Static decantation of the must after destemming and soft pressing, inoculation with selected yeasts on the limpid, temperature-controlled fermentation and ageing in steel

**Alcohol content**

12,5% By vol.

**Colour**

Bright straw yellow with greenish reflections

**Nose**

Gentle with aromas of citrus fruits in particular pink grapefruit

**Palate**

Fruity, savory and fresh, moderately acidic with good aftertaste

**Ideal serving temperature**

12 °

**Azienda Agricola Palagetto**

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