



PALAGETTO

PALAGETTO LINE
Sottobosco
San Gimignano DOC



Denomination

San Gimignano doc

Production area

San Gimignano

Grapes

75% Sangiovese 20% syrah 5% cabernet sauvignon

Age of vineyards

15 years

Altitude

280 – 320 mt s.L.m.

Training system

Spurred cordon

Planting

Density 4000 plants per hectare

Production per plant

1 Kg

Method of harvest

Hand harvest, further selection of the grapes in the cellar

Winemaking

Destemming followed by fermentation, separate for each type of grapes, in cement tanks. Final aging in oak barrels refining in bottle at least 6 months before the consumption

Alcohol content

15% Vol.

Color

Ruby red with violet highlights

Nose

Intensely spicy with notes of smoked

Palate

Full and voluminous, very persistent

Ideal serving temperature

16 – 18° C

Azienda Agricola Palagetto

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