



PALAGETTO

PALAGETTO LINE
Toscana Bianco
IGT



Denomination

Toscana Bianco IGT

Classification

Toscana Bianco IGT

Production area

San Gimignano

Vineyard age

10-15 years

Altitude

280-320 meters above sea level

Training system

Guyot

Planting density

4000 vines per hectare

Yield per vine

Approximately 2 kg

Harvesting method

Manual

Vinification

Static decantation of the must after destemming and soft pressing, inoculation with selected yeasts in the clear juice, fermentation at controlled temperature, and aging in steel

Color

Bright straw yellow with greenish reflections

Nose

Gentle with fruity aromas and citrus notes

Palate

Good structure, savory and dry

Ideal serving temperature

12°C (54°F)

Pairings

Perfect as an aperitif, but also pairs well with appetizers, lightly seasoned first courses, soups, risottos, fish, and fresh cheeses

Azienda Agricola Palagetto

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