



PALAGETTO

PALAGETTO LINE
Toscana Rosato
IGT



Denomination

Toscana Rosato IGT

Classification

Toscana Rosato IGT

Vineyard age

10-15 years

Altitude

320 meters above sea level

Training system

Spur cordon

Planting density

5000 vines per hectare

Yield per vine

Approximately 2 kg

Harvesting method

Hand-picked

Vinification

Traditional with destemming followed by fermentation of the grapes and subsequent aging in cement tanks at controlled temperature, ensuring that the skins are in contact with the must only for the necessary time to extract the desired pink hue.

Color

Intense rosé

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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