



PALAGETTO

PALAGETTO LINE  
**Toscana Rosso**  
**IGT**



**Denomination**

Toscana Rosso igt

**Classification**

Toscana Rosso igt

**Production area**

San Gimignano

**Vineyard age**

15-20 years

**Altitude**

280-320 meters above sea level

**Training system**

Guyot

**Planting density**

4,000 vines per hectare

**Yield per vine**

Approximately 2 kg

**Harvesting method**

Manual

**Vinification**

Traditional with destemming followed by fermentation of the grapes and subsequent aging in cement tanks at controlled temperature

**Color**

Ruby red with violet reflections

**Nose**

Fruity and fresh, with the classic scent of wild violets

**Palate**

Soft and ethereal, with good structure, savory and dry

**Ideal serving temperature**

18°C (64°F)

**Pairings**

Classic pairing with tuscan cured meats, but also pairs perfectly with all tuscan cuisine dishes, roasts, grilled meats, and cheeses

**Azienda Agricola Palagetto**

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