



PALAGETTO

PALAGETTO LINE  
**Uno di Quattro Toscana**  
**Cabernet Franc IGT**



**Denomination**

Toscana Cabernet Franc IGT

**Production area**

San Gimignano

**Grape**

100% Cabernet Franc

**Age of the vineyards**

6 years old

**Altitude**

350 mt s.l.m.

**Training system**

Spurred cordon

**Plant density**

4500 plant per ha

**Production per plant**

1,5 kg

**Harvest Method**

Automated

**Winemaking**

Traditional red wine making in small concrete tanks with maceration on the skins for 15 days, mixing during fermentation.

**Ageing**

In second and third French oak barrique

**Ageing in bottle**

At least 2 month

**Colour**

Brilliant ruby red

**Nose**

Black currant, blueberry, scent of coffee and liquorice, herbal.

**Palate**

Good structure, bold and balanced with a good hint of red fruit

**Ideal serving**

Temperature 18°-20° C

**Azienda Agricola Palagetto**

Via di Racciano, 10 - 53037 San Gimignano (Siena) Italy  
Telefono: 0577 943090 | E-mail: [tasting@palagetto.it](mailto:tasting@palagetto.it) | P.IVA. 00786230524  
[www.palagetto.it](http://www.palagetto.it)