



PALAGETTO

PALAGETTO LINE
Uno di Quattro Sangiovese
San Gimignano DOC



Denominaiton

Sangiovese San Gimignano doc

Municipality of production

San Gimignano

Grapes

100% Sangiovese

Age of the vineyards

15 anni

Altimetry

380 - 420 mt s.l.m.

Breeding system

Spurred cordon

Planting density

4000 logs per ha

Production

Per strain 1kg

Harvest method

By hand in crates, careful grape selection in the cellar

Vinification

Traditional red vinification in small cement vats with maceration of the skins for 15-18 days, frequent stirring of the skins and three delestages. Maturation in french oak barriques (one third new).

Bottle ageing

Minimum 6 months

Alcoholic strength

15,5% Vol.

Color

Brilliant ruby red tending to garnet with age

Naso

Typical scent of berries or red and black pulp in general

Palate

Rich and full-bodied with notes of jam, good finish with excellent persistence and prospect of longevity

Ideal serving temperature

18° C

Azienda Agricola Palagetto

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