



PALAGETTO

PALAGETTO LINE
Uno di Quattro Merlot
San Gimignano DOC



Denomination

Merlot San Gimignano doc

Production area

San Gimignano

Grapes

100% Merlot

Age of vineyards

15 years old

Altitude

380 - 420 meters above sea level

Training system

Spurred cordon

Plant density

4000 plants per hectare

Production per plant

1 Kg

Method of harvest

Hand harvest, careful selection of grapes in the cellar

Fermentation

Traditional fermentation in small cement tanks with maceration on the skins for 15-18 days, frequent reshuffling of the skins and performing three delestage. Aging in french oak barrels (for one third new ones).

Bottle aging

At least 6 months

Alcohol content

15.5% Vol.

Colour

Brilliant ruby red with garnet highlights with aging

Nose

Typical aroma of berries or red flesh and black in general

Palate

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

Ideal serving temperature

18° C

Azienda Agricola Palagetto

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