



PALAGETTO

ARIANNA LINE
Venticinquesima Ora
Toscana Rosato Brut



Denomination

Toscana Rosato Brut

Municipality of production

Saint Gimignano

Grapes

100% Sangiovese

Age of the vineyards

10 - 15 years

Altimetry

280 - 320 meters above sea level

Training system

Spurred cordon

Plant density

4000 vines per hectare.

Production

Per vine about 2 kg

Harvest method

Manual in crates

Vinification

In steel at a controlled temperature of 12°C and keeping the skins in contact with the must for a maximum of one day until the desired color is reached. Protein stabilization, tangential filtration, tartaric stabilization, second fermentation, fermentation at a controlled temperature (12 - 14 °), microfiltration, bottling and capping. The bottles are left to rest for 10 - 15 days in the cage, then taken back, washed and dried and finally packaged for sale.

Alcohol content

12% Vol.

Color

Deep pink

Nose

Gentle with aromas of fruits and flowers in particular pink and violet

Palate

Fruity, savory and fresh, moderately acidulous with a good final persistence

Ideal serving temperature

12 °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