



PALAGETTO

PALAGETTO LINE
Vernaccia di San Gimignano
DOCG



Denomination

San Gimignano docg

Production area

San Gimignano

Grapes

100% Vernaccia di San Gimignano

Age of vineyards

10 years old

Altitude

280 – 320 mt s.l.m.

Training system

Spurred cordon

Planting density

4000 plants per hectare

Production per plant

About 2 kg

Method of harvest

Manual with selection of grapes in the cellar

Winemaking

Maceration at low temperature of the grapes, settling of must after destemming and gentle pressing, inoculation with selected yeasts when clear, fermentation with temperature-controlled and aging in steel

Bottle aging

At least 2 months before release

Alcohol content

12,5% Vol.

Color

Straw yellow with greenish reflections

Nose

Nice fruity and citrus notes

Palate

Good structure, fruity, dry

Ideal serving temperature

12° C

Azienda Agricola Palagetto

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