



PALAGETTO

PALAGETTO LINE  
**Vernaccia di San Gimignano**  
**DOCG Riserva**



**Denomination**

San Gimignano riserva docg

**Production area**

San gimignano

**Grapes**

100% Vernaccia di San Gimignano

**Age of vineyards**

20 years old

**Altitude**

280 - 320 mt s.l.m.

**Training system**

Spurred cordon

**Planting density**

4000 plants per hectare

**Production per plant**

1.5 Kg

**Method of harvest**

Manual with selection of grapes in the cellar

**Winemaking**

Cryomaceration of the grapes, static decantation of the must after destemming and soft pressing, inoculation with selected yeasts on the limpid, temperature-controlled fermentation in steel, further ageing in french oak.

**Bottle aging**

At least 6 months

**Alcohol content**

13.5% Vol.

**Color**

Straw yellow, brilliant with pale greenish

**Nose**

Big and exuberant on the nose, aromas of linden flowers, notes of white peach, honey, light hints of vanilla and citrus

**Palate**

Soft and wide but not excessive, right balance between acidity, flavor and volume

**Ideal serving temperature**

12 - 14° C

**Azienda Agricola Palagetto**

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