

AZ. AG. IL PALAGETTO



The Azienda Agricola Il Palagetto was founded in 1991 in San Gimignano and immediately distinguished itself for its effort to concentrate on quality. The famed oenologist Giacomo Tachis was the chosen wine maker. The farm is no longer a small local entity. It now encompasses over 200 acres, all of which are located in Tuscany. The activities taking place on the farm are varied and, along with wine, include the production of olive oil, honey and saffron; all of which are produced using the proper combination of traditional and modern methods. A bed and breakfast using restored farmhouses is operated on the premises. In 2003, a brand new wine cellar opened consisting of more than 37,000 square feet in controlled-temperature conditions to increase even further the value and selection of estate bottled Tuscan wines. The entire Niccolai family, including Fina, Luano and their children Sabrina and Simone, are involved in the daily administration of the farm.

CHIANTI COLLI SENESI RISERVA

REGION: Toscana

WINEMAKER: Giacomo Tachis

VARIETAL: 90% Sangiovese, 10% Merlot

COLOR: Intense purple ruby red

BOUQUET: Persistent aromas ranging from red berry fruits to hints of spice and earthy notes

TASTE: Rich, intense flavors with layers of dark berries and wild cherries. An elegant structure balanced with tangy, incisive tannins; a long, firm finish

AGEING: 18 months in oak barrels and at least 6 months of bottle refinement

YIELD PER VINE: 3 lbs

CASES PRODUCED: 500

FOOD PAIRING: Filet mignon, venison, cured meats and aged cheeses

SERVING TEMP: 68° F (20° C)



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