

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.

VERNACCIA DI SAN GIMIGNANO

“SANTA CHIARA”

REGION: Toscana

WINEMAKER: Giacomo Tachis

VARIETAL: 100% Vernaccia di San Gimignano

COLOR: Bright straw-yellow with light greenish hues

BOUQUET: Intense and pervasive, remarkably aromatic with distinctive rich fruit contrasting with hints of peppermint, chamomile and thyme

TASTE: Both generous and stylish, soft and fragrant, progressing dynamically towards a very lingering, fresh finish

VINEYARD SIZE: 15 acres

YIELD PER VINE: 3 lbs

CASES PRODUCED: 2,500

FOOD PAIRING: Fish dishes, also good with goat cheese, grilled or broiled vegetables, and mild-flavored first courses

SERVING TEMP: Chilled: 55° F (13° C)



PALAGETTO

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