

Brunello di Montalcino DOCG



PALAGETTO



Region: Toscana

Varietal: 100% Sangiovese

Vineyard: Family-owned hillside vineyards.

Soil: Mostly limestone and chalk.

Vines per Hectare: 35

Vine Training: Spurred Cordon

Altitude: 1400 feet above sea level

Total Production: 500 cases

Vinification Process: Grapes are hand harvested in late October after which a soft pressing takes place in a horizontal press. Must is then fermented on the skins at 15°C for 10 days in stainless steel tanks. The wine is aged in small French barrique barrels for 24 months. After bottling, the wine is left to rest in the bottle for 12 months and then released.

Alcohol Content: 14.5%.

Residual Sugar: 4g/liter

Color: Deep ruby red with garnet hues.

Bouquet: Layers of black currants, dried leather spices and a hint of smokiness.

Tasting Notes: Rich, intense flavors with layers of dark red fruits, firm berry notes and mature earthy tones with considerable structure for long aging capabilities.

Food Pairing: Perfect with traditional Bistecca Fiorentina, cured meats, robust pasta dishes, and very mature cheeses.

Ageing: 5-30 years

Serving Temp: 68°F (20°C)

UPC: 7836550038926

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