

Chianti Colli Senesi DOCG



PALAGETTO



Region: Toscana

Varietal: 85% Sangiovese, 5% Merlot, 5% Canaiolo, 5% Colorino

Vineyard: Family-owned hillside vineyards.

Soil: Mostly limestone and chalk.

Vines per Hectare: 60

Vine Training: Spurred Cordon & Guyot

Altitude: 680 feet above sea level

Total Production: 8,500 cases

Vinification Process: Grapes are hand harvested. A soft pressing takes place in a horizontal press. Must is then fermented at 10°C for 5-7 days in cement tanks-after fermentation the wine is left to age in small oak barrels for 12-18 months. A final refining takes place before bottling and 4-6 month rest in the bottle before release.

Alcohol Content: 14%.

Residual Sugar: 4g/liter

Color: Deep crimson red with violet highlights on rim.

Bouquet: Layers of red fruit with a hint of cocoa and coffee bean.

Tasting Notes: Notes of red currant and raspberry fruit. Soft balanced acid takes over in the mid palate showing blackberry and jam-finishes with firm but balanced tannins.

Food Pairing: Perfect on it's own or with a variety of antipasti, grilled meats, pasta, roasted vegetable dishes and aged cheeses.

Ageing: 4-12 years

Serving Temp: 68°F (20°C)

UPC: 783655003861

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