

# 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.

## BRUNELLO DI MONTALCINO

REGION: Toscana

WINEMAKER: Giacomo Tachis

VARIETAL: 100% Sangiovese

COLOR: Deep ruby red with garnet hues

BOUQUET: Generous and elegant, with all the charm of the Sangiovese grape. Stylish floral hints, fresh red berry fruit with hints of leather, earth and autumn leaves

TASTE: Gutsy and determined, has considerable structure which is supported by sweet, vigorous tannins.

An edgy acidity lengthens the deep, well defined finish

AGEING: Aged in oak barrels and a minimum of 12 months in the bottle

CASES PRODUCED: 1,000

FOOD PAIRING: Red meats, braised stews, and aged cheeses

SERVING TEMP: 68° F (20° C)



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