

# San Gimignano Rosso DOC



PALAGETTO



**Region:** Toscana

**Varietal:** 55% Sangiovese, 25% Syrah, 20% Cabernet Sauvignon

**Vineyard:** Family-owned hillside vineyards.

**Soil:** Mostly limestone and chalk.

**Vines per Hectare:** 40

**Vine Training:** Spurred Cordon

**Altitude:** 1200 feet above sea level

**Total Production:** 750 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 15-20°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 violet highlights.

**Bouquet:** Layers of black currants, spices and a hint of smoky quality.

**Tasting Notes:** Rich, intense flavors with layers of dark berries, firm raspberry notes and mature wild cherries. Balanced acid takes in the mid palate finishes with robust forest earthy notes.

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

**Ageing:** 5-20 years

**Serving Temp:** 68°F (20°C)

**UPC:** 783655003830

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