

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.

CHIANTI COLLI SENESI

REGION: Toscana

WINEMAKER: Giacomo Tachis

VARIETAL: 90% Sangiovese, 5% Merlot & 5% Colorino

COLOR: Intense ruby red

BOUQUET: Very fresh and intensely fruity, with subtle hints of cocoa powder and roasted coffee beans

TASTE: A well balanced wine with abundant flavors of cherries and raspberries, with hints of wood and tobacco; a vibrant acidity and fresh, crisp tannins

AGEING: 12 months in oak barrels and at least 3 months of bottle refinement

YIELD PER VINE: 4 lbs

CASES PRODUCED: 8,300

FOOD PAIRING: Pasta with red meat sauces, red meat dishes and wild game; also good with less mature cheeses

SERVING TEMP: 68° F (20° C)

