



IL PALAGIONE

ANTAJR

Rosso Toscana IGT



Wine produced with Sangiovese, Merlot and Cabernet Sauvignon grapes from the Palagione vineyards.

Color: intense ruby red with violet reflections.

Olfaction: sharp and intense, evident of ripe fruit, sour cherry and plum hints. Pleasant officinal herbs hints blend with vegetal nuances. Delicate hints of cocoa and vanilla complete the olfactory structure.

Taste: of great structure, dense and enveloping, identified for freshness and elegance .

Food - Wine pairing: braised red meats, stews and game, medium to long aged cheeses.

Recommended temperature: 16° - 18°

GROWING: Spurred cordon and Guyot with 8-10 buds - density about 5,000 vines per hectare, yield approx. 4,000 liters per hectare.

VINIFICATION: All the grapes are vinified and refined separately, wine marriage is made just before bottling, and occurring any stabilization and filtration process to maintain unaltered the wine organoleptic qualities. A delicate destemming-crushing, followed by alcoholic fermentation at a temperature of about 28/30° with frequent but delicate replacements and delestages; a maceration on the skins for about 20/30 days in small stainless steel tanks, wide and low so as to foster more contact with liquid/peels and consequent better extraction both of tannins and coloring matters.

After racking, the wine is stored both in barriques and in limited-capacity barrels to finish the alcoholic fermentation which will immediately follow the malolactic one

REFINEMENT: After malolactic fermentation, wine rests for at least 24 months in wooden containers and approx. 12 months in bottle before being put up for sale.