



IL PALAGIONE

CAELUM

Chianti dei Colli Senesi DOCG



Wine produced exclusively with Sangiovese grapes coming from Montagnana and Palagione vineyards.

Color: ruby red with violet reflections.

Olfaction: sharp and intense fruity notes, evident violet and sour cherry, with background delicate spice hints.

Taste: Fresh, very tasty, pleasantly balanced and persistent.

Food - Wine pairing: traditional Tuscan dishes, cold cuts and significant first courses with pork or game sauce, red meat but also rabbit and lamb main courses, light to medium aged cheeses.

Recommended temperature: 16° - 18°

GROWING: Spurred cordon and Guyot with 8-10 buds - density about 5,000 vines per hectare, yield approx. 6,000 liters per hectare.

VINIFICATION: Following a delicate bunch destemming-crushing, follows the alcoholic fermentation at a temperature of approx. 28/30° with frequent and delicate pumping over and finally maceration on the skins for about 15/20 days in small stainless steel tanks, wide and low so as to foster more contact and consequent better extraction both of tannins and coloring matters.

REFINEMENT: After malolactic fermentation, taking place in steel, wine is aged for approx. 12 months in old barrels and at least 3 months in bottle before being sold.