



IL PALAGIONE

HYDRA

Vernaccia di San Gimignano DOCG



Wine produced exclusively from Vernaccia grapes coming from Montagnana and Palagione vineyards.

Color: pale yellow with greenish reflections.

Olfaction: Entry distinguished by hints of exotic fruit in fine juxtaposition with the floral ones of acacia and hawthorn and fruity green apple and pear later enclosed by a final citrus notes of orange and pink grapefruit.

Taste: decisive freshness, mineral, very persistent and balanced and with just the right flavor, with pleasant notes of almond on the finish.

Food - Wine pairing: excellent aperitif accompanied by finger food or local snacks, bruschetta, pasta dishes and soups, mainly fish ones, crudités and sea shells, crustaceans, fried food and fresh cheeses.

Recommended temperature: 8°-10° aperitif, 10°-12° meal

GROWING: pruned-spur cordon-trained with 8-10 buds - density 5,000 vines per hectare, yield approx. 6,000 liters per hectare.

VINIFICATION: Soft pressing of the grapes, static must clarification, fermentation at a controlled temperature of 16°C in steel tanks with a stay on the lees for about 6 months and weekly bâtonnages.

REFINEMENT: Once bottled, it is further refined for 2 months in bottle before selling.