



IL PALAGIONE

ORI

Vernaccia di San Gimignano Riserva DOCG



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

Color: pale yellow with golden reflections.

Olfaction: the initial flower and yellow fruit evolve in delicate perceptions of cedar, fruit in syrup and leave room for a final with notes of vanilla, candied fruit, dried fruit and saffron.

Taste: multifaceted, decisive round entry, almost buttery warm. The return is pleasantly fresh, mineral, long-lasting, elegant-balance salty and a slightly almond finish distinctive of the vine.

Food - Wine pairing: Tuscan, strong-flavored appetizers, truffle risotto, roasted fish, smoked eel, white and rosé meat, medium-aged cheeses.

Recommended temperature: 12° - 14°

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

VINIFICATION: Cold pre-fermentative maceration for approx. 48 hours.

Soft pressing of the grapes, static must clarification, part of fermentation at a controlled temperature of 16°C in steel tanks and part with alcoholic and malolactic fermentation in barriques.

REFINEMENT: For about 10/12 months on fine lees both in steel tanks and in small oak barrels with weekly bâtonnages.