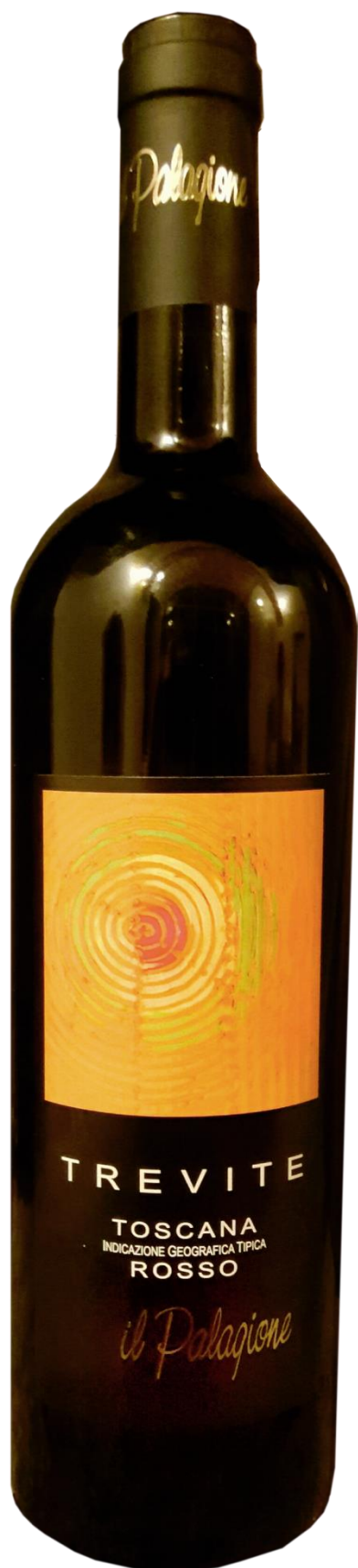




IL PALAGIONE

TREVITE

Rosso Toscana IGT



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

Color: ruby red.

Olfaction: the initial rosehip and violet flowery scents leave space to fresh fruit perfumes highlight on sour cherry.

Taste: delicate and balanced and with a right final acidity, combines a great easy-to-drink to a long and persistent final.

Food - Wine pairing: traditional Tuscan dishes, cold cuts and both first and second courses of white and red meat, fresh to lightly aged cheeses.

Recommended temperature: 16° - 18°

GROWING: pruned-spur cordon-trained and Guyot with 8-10 buds – density approx. 5,000 vines per hectare, yield approx. 6,000 liter pro hectare.

VINIFICATION: Bunches of grape undergo a delicate crushing-destemming, to which follows an alcoholic fermentation at approx. 28/30° with frequent and delicate pump-over and finally a maceration on lees for 7/10 days in small stainless tanks, wide and low in order to wide and low so as to foster more contact and a delicate extraction both of tannins and coloring matters.

REFINEMENT: After the malolactic fermentation, taking place in steel, wine is refined for 3 months in bottle before put up for sale.