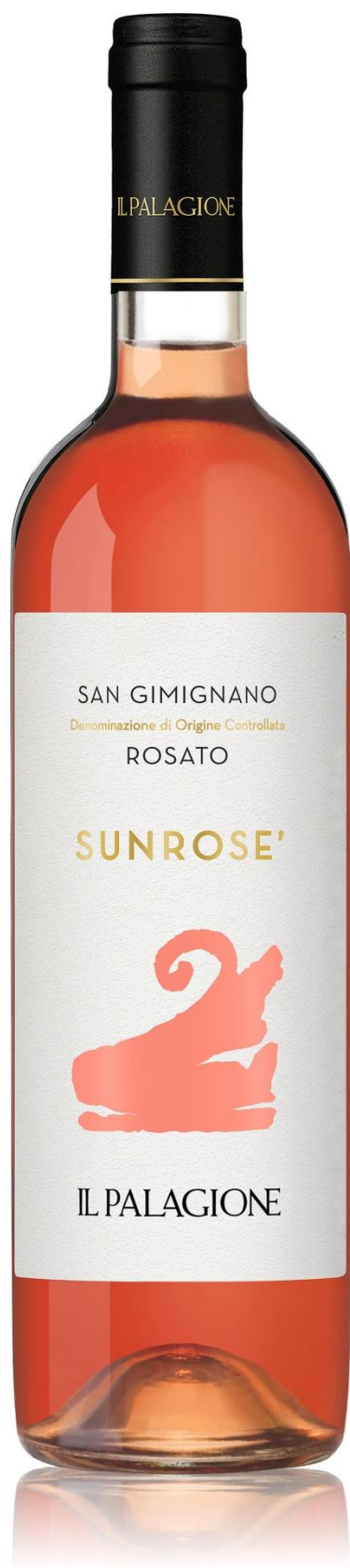




IL PALAGIONE

SUNROSÉ

San Gimignano Rosato DOCG



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

Color: pale pink.

Olfaction: the pleasant notes of wildflowers and pomegranate inspire senses to a spring desire of vivacity, color and lightness.

Taste: vigor and freshness confirm olfactory fresh fruit fragrances in a captivating pleasantness.

Food - Wine pairing: excellent aperitif together with finger food or local snacks, bruschette (grilled bread rubbed with garlic and topped with tomatoes, olive oil, salt and pepper), tomato-based dishes, fish soups and roasted fish, cold cuts, pizza and fresh cheeses.

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

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

VINIFICATION: Soft grapes pressing with maceration in press for 6/8 hours, and then controlled-temperature fermentation of 16° C in steel tanks with stay on lees for approx. 4 months and weekly bâtonnages.

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