



IL PALAGIONE

LEI

Vernaccia di San Gimignano DOCG



Wine produced exclusively from Vernaccia grapes from the vineyards of Palagione.

Color: golden yellow.

Smell: citrus notes of crystallized fruit, honey and dried fruit pleasantly built-in by glimpse of iodine and Mediterranean herbs. The balsamic fragrance gives immediacy and complexity.

Taste: mineral, persistent, warm and thick, pleasantly balanced by a subtle characteristic of freshness and saltiness.

Food - wine pairings: first courses typical of the Tuscan hinterland tradition, pink and red meats, semi cured and blue cheeses.

Recommended temperature: 12° - 14°

CULTIVATION: Spurred cordon with 8-10 buds - limited production: 590 bottles.

VINIFICATION: Maceration on the skins with frequent punching down for about 30 days. Spontaneous fermentation in open vat without any tank temperature control.

REFINING: For about 12 months on fine lees with weekly bâtonnage. Once bottled it is further refined for about 12 months in bottle before sale.