

Az. Ag. *IL PALAGETTO*



The Azienda Agricola Il Palagetto was founded in 1991 in San Gimignano and immediately distinguished itself for its effort to concentrate on quality. The famed oenologist Giacomo Tachis was the chosen wine maker. The farm is no longer a small local entity. It now encompasses over 200 acres, all of which are located in Tuscany. The activities taking place on the farm are varied and, along with wine, include the production of olive oil, honey and saffron; all of which are produced using the proper combination of traditional and modern methods. A bed and breakfast using restored farmhouses is operated on the premises. In 2003, a brand new wine cellar opened consisting of more than 37,000 square feet in controlled-temperature conditions to increase even further the value and selection of estate bottled Tuscan wines. The entire Niccolai family, including Fina, Luano and their children Sabrina and Simone, are involved in the daily administration of the farm.

SOLLEONE (*Super Tuscan*)

REGION: Toscana

WINEMAKER: Giacomo Tachis

GRAPE TYPE: 50% Sangiovese, 50% Merlot

COLOR: Deep red with mahogany highlights

BOUQUET: Intense bouquet of violets and cherries with vanilla overtones

TASTE: Austere, intense with noble tannins and great finish. Nuances of new oak, blood orange subtly veined with tropical fruit.

BARREL AGEING: 14 months in small toasted French oak

BOTTLE REFINEMENT: 6 Months

RECOMMENDED DISHES: Beef, homemade pasta and grilled sausages.

CASES PRODUCED: 500

SERVE: Room temperature; 68° F (20° C)



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