

AZ. AG. IL PALAGETTO



The Azienda Agricola Il Palagetto was a small farm founded in 1991 by the Niccolai family in San Gimignano. The famed oenologist Giacomo Tachis was chosen to be the wine maker and Il Palagetto immediately distinguished itself for its effort to concentrate on quality. Today, 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 and in 2003, a brand new wine cellar opened consisting of more than 37,000 square feet of temperature-controlled conditions to increase the value and selection of the 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.

VERNACCIA DI SAN GIMIGNANO

REGION: Toscana

WINEMAKER: Giacomo Tachis

VARIETAL: 100% Vernaccia di San Gimignano

COLOR: Bright straw-yellow with strong greenish hues

BOUQUET: Soft and subtle with fresh, clean floral aromas and subtle hints of almonds

TASTE: Fresh grape flavors that are soft and creamy.

Well balanced with a nice edgy acidity that enhances the freshness. Finishes with long, lasting tones of honey

CASES PRODUCED: 8,300

YIELD PER VINE: 5.5 lbs

FOOD PAIRING: Suitable for soups and risottos, perfect with simply cooked fresh fish. Also good with soft Pecorino cheeses

SERVING TEMP: Chilled: 55° F (13° C)



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