

# 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.

## CHIANTI COLLI SENESI RISERVA

REGION: Toscana  
WINEMAKER: Giacomo Tachis  
VARIETAL: 90% Sangiovese, 10% Merlot  
COLOR: Intense purple ruby red  
BOUQUET: Persistent aromas ranging from red berry fruits to hints of spice and earthy notes  
TASTE: Rich, intense flavors with layers of dark berries and wild cherries. An elegant structure balanced with tangy, incisive tannins; a long, firm finish  
AGEING: 18 months in oak barrels and at least 6 months of bottle refinement  
YIELD PER VINE: 3 lbs  
CASES PRODUCED: 500  
FOOD PAIRING: Filet mignon, venison, cured meats and aged cheeses  
SERVING TEMP: 68° F (20° C)

