



TASTING NOTES

Citrus blossom, green apple, white peach and onto the palate the wine offers salinity and minerality (i.e. freshness and a pleasant after taste). The region was underwater a million years ago, and one still finds full sea shells scattered in the vineyards.

Fattoria Il Palagio

Vernaccia di San Gimignano

COUNTRY ABV
Italy 12.5%

REGION VARIETALS
Tuscany Vernaccia

APPELLATION
DOCG Vernaccia di San Gimignano

WINERY

Fattoria Il Palagio wines are the fruit of experience and total devotion to the land and the vine. If you were to pick up a handful of soil from the vineyards you would find the classic Tuscan dusty, rich earth as well as seashells telling of the ancient history their vineyards hold. Il Palagio cultivates classic varieties like Sangiovese, Cabernet Sauvignon, and Vernaccia, as well as international varieties like Sauvignon Blanc and Chardonnay. Their wines are a stunning value, each offering up balanced fruit, thoughtful and talented winemaking, and sumptuous, classic Tuscan flavors on the palate.

CULTIVATION

The soil is moved between rows for seeding of leguminous plants and grass essences through green manure. In this manner the chemical and physical characteristics of the soil are improved. Manual pruning and selection of gems to define the productive load are made during winter and spring.

VINIFICATION

The vinification method used calls for very delicate treatment of the grapes at all stages, in order to bring out all of the grape's fine primary aromas, as well as this typical Vernaccia's qualities of freshness and concentration.

AGING

The wines are aged in steel tanks and French oak barriques.