



Palagetto Brunello Di Montalcino DOCG

Palagetto Vineyards and winery are owned and operated by the Nicoli family. Their five vineyards are located throughout Italy's Tuscany region near the ancient town of San Gimignano. The Nicoli family has been producing wine and olive oil for three generations. In 1980 the Nicoli family purchased their first vineyard and since then have acquired four more vineyards, located in San Gimignano and Montalcino Appellations within the Tuscany Region of Italy.

Palagetto wines are traditional Tuscan wines, including Brunello di Montalcino and Vernaccia di San Gimignano both DOCG designated wines as well as "Super Tuscan" IGT wines made by blending wines made from Sangiovese, Cabernet Sauvignon, Syrah and Merlot grapes.



Technical

Vintage:	1998
Appellation:	Montalcino
Varietal:	100% Sangiovese Brunello clone
Alcohol:	13.5%
Production:	Maturation with Skins using gentle punch down of cap for 15 days in small stainless steel vats. Estate bottled and aged for 4 years in French Oak Barrels and 6 months in the bottle

Tasting Notes

Color:	Dark intense ruby color
Bouquet:	Aromas of black cherry with hints of chocolate and leather
Taste:	Full body with complexity, balanced fruit and tannins and a long velvet finish.
Awards:	2 gold medals received at the 2004 Star Wine competition gold medal Sangiovese and Gold Medal Best Sangiovese of Show.



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