



IL PALAGIO



<i>Denomination</i>	Il Palagio Torgentile 2004 IGT Toscana Indicazione Geografica Tipica
<i>Production Location</i>	Panzano in Chianti (FI) – San Martino, Italy.
<i>Exposure</i>	South-West.
<i>Varietals</i>	50% Sangiovese small grape – 50% Merlot.
<i>Annual Production</i>	3.000 bottles of 0,75 lt.
<i>Wine harvest</i>	from 6 October to 12 October.
<i>Fermentation</i>	Inside stainless steel tanks.
<i>Duration</i>	21 days.
<i>Temperature</i>	28° max.
<i>Malolactic Fermentation</i>	Yes.
<i>Maturation</i>	Abt. 2 months in French barrique.
<i>Fining</i>	At least 6 months in bottles.
<i>Aging</i>	At least 36 months.
<i>Color</i>	Bright ruby red colour with light grain reflections.
<i>Nose</i>	Intense perfume with hints of red fruits, spices and oak.
<i>Flavor</i>	Well structured, harmonious with well rounded and persistent tannins. After taste of pleasant spices, oak and liquorice.
<i>Serving Temperature</i>	18-20° C.
<i>Serving Suggestions</i>	Main courses and particular cheeses.
<i>Alcohol</i>	14,5%
<i>Chemical analysis 01.06.2007</i>	Alcohol: 14,50% volume Sugars: 2,99 grams per litre Total acidity: 5,63 grams per litre Volatile acids: 0,51 grams per litre PH level: 3,50 Total dry extract: 28,50 grams per litre Total sulphorosal analysis: 71 mg per litre Free sulphorosal analysis: 4 mg per litre