



# IL PALAGIO



<i>Denomination</i>	<b>Il Palagio Chianti Classico docg 2006</b>
<i>Production Location</i>	<b>Panzano in Chianti (FI) – Loc. Il Palagio, Italy.</b>
<i>Exposure</i>	<b>South.</b>
<i>Varietals</i>	<b>95% of Small Sangiovese grapes plus 5% Merlot.</b>
<i>Annual Production</i>	<b>6.000 bottles Of 0,75 liters.</b>
<i>Weather period</i>	<b>Winter: pretty warm January and February. Spring: In April and first half of May temperature as usual . Cold between second half of May and beginning of June Summer: usual summer season with hot and sunny July and August. Autumn: two/three rainy days at half of September followed by sunshine and dry temperature till October- allowing harvest and a perfect raping. At the time of the harvest, the grapes were perfectly healthy and rich of sugar level and noble polyphenols – the quality of the best years.</b>
<i>Harvest</i>	<b>Hand picked between 9<sup>th</sup> and 14<sup>th</sup> October.</b>
<i>Fermentation</i>	<b>Carried out in stainless steel containers at a temperature of max. 28° degrees 14 days allowed for steeping.</b>
<i>Duration</i>	<b>14 days.</b>
<i>Temperature</i>	<b>28° max.</b>
<i>Malolactic Fermentation</i>	<b>Yes.</b>
<i>Maturation</i>	<b>Carried out first in oak barrels and then in 225 litre French oak barrels in second step. This period lasts 12 months.</b>
<i>Fining</i>	<b>By at least 3 months resting time in the bottles.</b>
<i>Aging</i>	<b>At least 30 months.</b>
<i>Color</i>	<b>Bright red ruby colour.</b>
<i>Nose</i>	<b>Pretty intense and topic perfume with very gentle with hints of red fruits recalling oak flavour.</b>
<i>Flavour</i>	<b>Finely structured, harmonious with good acidity and rich of well smoothly tannins, flavorful and persistent.</b>
<i>Serving temperature</i>	<b>18-20° C.</b>
<i>Serving suggestions</i>	<b>Typical dishes of the Tuscan kitchen.</b>
<i>Alcohol</i>	<b>13,5%</b>



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	<i>Chemical Analysis on 16.01.2008</i>	<b>Alcohol : 13,50% volume</b> <b>Sugars: 1,92 grams/litre</b> <b>Total acidity: 5,81 grams/litre</b> <b>Volatile : 3,40</b> <b>Total dry extract: 27,50 grams/litre</b> <b>Total sulphurous analysis: 71 mg per litre</b> <b>Free sulphurous analysis: 22 mg per litre</b>
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