



IL PALAGIONE

ARES

San Gimignano Merlot DOC



Wine produced exclusively with merlot grapes coming from Montagnana and Palagione vineyards.

Color: dark and intense ruby red.

Olfaction: to the nose conveys an extravagant complexity, turning it a solitary exhibitionist, ripe fruit, blackberry, blueberry and myrtle notes blend with the vegetal and balsamic ones of the typical Mediterranean spices leaving immediately room for chocolate, coffee and tobacco.

Taste: balanced, harmonic, almost feminine, suffused by a very pleasant freshness, able to warm and envelope the careful consumer palate.

Food - Wine pairing: braised red meats, stews and game, medium to long aged cheeses.

Recommended temperature: 16° - 18°

GROWING: Spurred cordon and Guyot with 8-10 buds - density about 5,000 vines per hectare, yield approx. 3,500 liters per hectare.

VINIFICATION: After careful selection, and then a delicate bunch destemming-crushing, the alcoholic fermentation follows at a temperature of about 28/30° with frequent but delicate pumping-over and delestages, with a maceration on the skins for about 20/30 days in small stainless steel tanks, wide and low so as to foster more contact with liquid/peels and consequent better extraction both of tannins and coloring matters.

After the racking, wine is placed in French oak barrels to conclude the alcoholic fermentation which will immediately follow the malolactic fermentation.

REFINEMENT: Wine rests for at least 24 months in wooden containers and then without any stabilization and filtration process is bottled to rest for another 12 months in bottle before being set up for sale.