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## *PALAZZO ALTESI IGT*

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GRAPE VARIETIES: Sangiovese

FERMENTATION: Traditional

AGEING: Barriques

ALCOHOL IN VOLUME: 13,50/14,50%

AGEING CAPABILITY: 10 years and more

FIRST YEAR OF PRODUCTION: 1980

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## ORGANOLEPTIC CHARACTERISTICS

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SIGHT: Vibrant ruby red

AROMA: Notably broad aroma with pleasant hints of wild berries, toast and vanilla

PALATE: Warm, well structures and with an excellent aromatic persistency

SERVING TEMPERATURE: 18-20 °C/64-68 °F

FOOD COMBINATION: Red meat, game and aged cheese

