



- The Le Palaie farm was founded in 1996 when Nino Angelo Caponi bought a **farmhouse from the 1600s** with the aim of creating a Buen retiro, a place of peace where children and grandchildren could meet and spend their holidays.
- The Winery and vineyards are located in **Peccioli, on a beautiful hillside near Pisa** in the region of Tuscany. It descends from the high cliffs of Volterra to the Arno river. Nino Caponi was astonished by the beauty of the Valdera and he decided to plant vineyards in a sustainable manner and to involve the whole family in this winemaking adventure.
- The Le Palaie estate has 19 hectares are dedicated to vineyards that produce 10 different wines. **They are eco conscious and the winery will be certified organic by the end of 2021.**

Varietal: 50% Sangiovese, 50% Alicante (Grenache)

Appellation: IGT Toscana

Production Zone: Terre di Pisa, towards the Coast of Tuscany. Altitude 200-250 mt asl.

Soil: Hilly ground of medium assortment, tending to sandy rather loose and poor in nutrient

Vinification: Hand picked. 15-day maceration at a temperature of 28 degrees in small thermo-controlled stainless-steel vats

Maturation: 12 months in 225l French oak barrels plus 3 additional months in stainless steel tanks, and 12 months In bottle

This wines comes from **old Sangiovese grapevines, grown for years by the sacristan of Montecchio:** that's the reason of the name Sagrestano.

It's an intense, full- bodied wine containing spicy hints of Alicante.



- *Intense ruby red color with slight garnet red shades. Hints of ripe dark fruit and spices. A pleasantly balanced wine with good acidity and a robust body.*
- *It pairs well with light dishes, in every season, also excellent as an aperitif, to drink fresh.*