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PALAZZO
Rosso di Montalcino

DENOMINAZIONE DI ORIGINE CONTROLLATA

 **CATEGORY:** Bold Reds



Pack Size: 6/750ml
UPC: 803288003011

OVERVIEW

In 1985 Cosimo Loia and Antonietta Palazzo planted the Sangiovese Grosso vines destined for the Brunello, which they began to vinify in 1990, first as Rosso di Montalcino, with the help of their children. Then in 1994, when the vines reached the nine years of age necessary for the grapes to ripen properly, they finally celebrated the first harvest of Brunello di Montalcino.

VINTAGE

RAINFALL: Approximately 27 inches. Good-Average.

BLOOM: Mid to end of May.

WEATHER: Winter 2020 to the beginning of 2021 had a good accumulating of rainfall. Spring had light rainfall with good average temperatures from 71°F to 89°F which allowed the fruit set to proceed smoothly. Despite the heat in July & August, the canopy remained green without any signs of suffering. Very low rainfall in the beginning of September and significant temperatures of 86°F that positively affected the grapes and their aromatic components. The wines from this vintage are characterized as elegant and finessed with good structure, balanced tannins, clearly defined bouquets, and distinct primary aromas.

HARVEST: Hand harvested September 30 - October 3

GRAPES: Average Brix 22.1

SITE

The vineyards are located on the South-East facing side of Montalcino, overlooking Val d'Orcia. Protected from the sea breezes coming in from the west. This well-ventilated area guarantees an optimal microclimate, without humidity stagnation and wetness during the growing season and natural protection from the main vine diseases (botrytis and downy mildew).

ELEVATION: 980-1150 ft.

SOILS: Dry & stony. The soil is mostly composed of "galestro" pure marl, small areas of limestone and sand with layers of skeleton and rocks.

VINES: 3950-4850 / ha | Age of Vines: 26 years old

YIELDS: 7.5 tons per hectare

100% Sangiovese Grosso
Tuscany, Italy
14.5% Alc. by Vol.



Certified Organic

Newly Released Vintage

RECENT PRESS

2017 **90 pts** - Wine Enthusiast

2016 **91 pts** - James Suckling



TASTING NOTES

The structure is that of a younger wine; simple and fresh with hints fruit on the nose. The fruity notes carry over to the palate making for an elegantly delicious wine.

PAIRING SUGGESTIONS

Great with grilled or roasted meats, pasta dishes, cold cuts and medium-aged cheeses.

WINEMAKING & TECHNICAL DATA

FERMENTATION: Vinification in steel vats of 30/40hl; spontaneous fermentation without adding yeasts, maceration lasts approx. 20/22 days at a controlled temperature of 28°C (84F).

BARRELS: 20/25hl oak casks

AGING: 12 to 15 months in 20-25hl oak casks and refined in bottle for 3 months prior to release.

PH: 3.2 | **TA:** 310 mg / L

BOTTLING DATE: 03/10/2023