



ROSSO DEL PALAZZONE

| Region | Soil | Elevation | Alcohol |
|------------|-------------------------|----------------|----------|
| Montalcino | Galestro, Sand, Clay | 170-540 Meters | 13-13.5% |

Vineyard Le Due Porte, located north-west of Montalcino. Vigna Vecchia, located South East of Montalcino. And Vigna del Capa, situated South West of Montalcino.

Grape Varieties 100% Sangiovese

Vinification Harvested by hand, optical sorting on vibrating selection table. Natural fermentation in 50 HL wooden barrels in our gravity-fed cellar. 38 months aging in traditional large Slavonian “botti”.

Aging in wood: All grapes in the Rosso del Palazzone were cared for and held to the same regulations as if they were destined to become Brunello. During the aging process, we declassified them to create the Vino Rosso blend. The component wines have spent 10-24 months in large Slavonian oak barrels on average but varies per Lot. Our current Lot, 2/21 is a blend of 3 vintages; 10% 2020, 20% 2018, 70% 2019. Lot 0/21 is a similar blend of the same vintages; 10% 2020, 60% 2019, 30% 2018. Lot 1/20 is a blend of 2 vintages, 50% 2016 vintage and 50% 2019 vintage.

Bottle aging: Varies per Lot and what the individual wine requires, generally a minimum of 2 months.

Age of Vines 10-45 years

Tasting Notes This versatile wine is an excellent wine “a tutto pasto” i.e. suited to all courses, in particular vegetable soups, cheese and first and second courses featuring red meat.

Reviews Vintage

Source: # points