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PALAZZO

Brunello di Montalcino Riserva

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

 **CATEGORY:** Icon Wines


Pack Size: 6/750ml
UPC: 803288003028

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 54 inches. Good-Average.

BLOOM: End of April

WEATHER: The year started with an average seasonal range. April had moderate temperatures and rainfall that allowed a good vegetative phase to begin. Temperatures were balanced in May and flowering began after the middle of the month. June was rainy, with temperatures rising close to 86°F which ensured an excellent vegetative balance. July to August managed to maintain good average rainfall. Maturation was long, benefiting the aromas and the quality of the tannins. The significant temperature fluctuations also had an influence on the ripening of the skins, concentrating the aromas and dry extract, ideal characteristics for high quality production.

HARVEST: Hand harvested October 4-6

GRAPES: Average Brix 21.9

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: 35 years old

YIELDS: 6.5 tons per hectare

100% Sangiovese Grosso
Tuscany, Italy
15% Alc. by Vol.

96 pts - James Suckling
94 pts - Vinous



TASTING NOTES

Ruby red with a complex nose filled with aromas of balsamic, sage, and rosemary complemented by hints of red fruit. A full-bodied and balanced wine with a seductive tannic finish.

PAIRING SUGGESTIONS

An exceptional wine that is perfect for special occasions. Try with hearty meals, red meats or aged cheeses.

WINEMAKING & TECHNICAL DATA

FERMENTATION: In 10 hl cement tanks; spontaneous fermentation without adding yeasts, maceration for about 22/24 days at a constantly controlled temperature of 28°-30°C.

BARRELS: 10hl. Slavonian oak casks + 500 lt French oak tonneaux

AGING: 36 months in 10/20hl oak casks and another 12 months in 5 hl French tonneaux of medium toasting. Aged an additional 8-10 months in bottle before release. Only produced during the best years with very selected grapes.

PH: 3.2 | **TA:** 360 mg / L

BOTTLING DATE: 10/01/2021