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PALAZZO

Brunello di Montalcino 'Cosimo'

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

🍷 CATEGORY: Icon Wines



Pack Size: 6/750ml
UPC: 803288003042

OVERVIEW

A Brunello dedicated to the memory of the founder Cosimo Loia, who strongly believed in the potential of the vineyards in Montalcino. The grapes for this wine are harvested directly from the first vineyard planted by Cosimo himself in 1985.

VINTAGE

RAINFALL: Approximately 43 inches. Good - Average.

BLOOM: End of April

WEATHER: Dry winter from the end of 2017 to early 2018 with temperatures above average. The early spring temperatures dropped and light snowfall and rain delayed the buds opening. May & June had good average of rainfall and temperatures that allowed optimal vegetative development, the rain helped the vines withstand the high temperatures in July. Mid-August was characterized by weak rainfall and temperatures fell 77°F-86°F, leading to uneven ripening at the end of August. September started with some rainy days but continued with good average temperatures of 68°F-77°F that led to harvesting the Sangiovese early to ensure that the grapes were healthy. The wines from this vintage are considered more elegant and refined with well-balanced tannins, evident primary aromas, and clear scents.

HARVEST: Hand harvested September 28 - October 5

GRAPES: Average Brix 22.3

SITE

Produced with a selection of grapes from the estate's highest and richest vineyard in marl. 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: 38 years old

YIELDS: 4.5 tons per hectare

100% Sangiovese Grosso

Tuscany, Italy

15% Alc. by Vol.

94 pts - Vinous

93 pts - James Suckling

93 pts - Wine Enthusiast



TASTING NOTES

The nose is filled with a mix of dark chocolate and dark fruits like black cherries and blackberries. On the palate there are hints of cherry skin and spices; a long and warm finish.

PAIRING SUGGESTIONS

An exceptional wine that is perfect for special occasions. Try with steak, braised meats or aged cheeses.

WINEMAKING & TECHNICAL DATA

FERMENTATION: In concrete tanks, spontaneous fermentation without adding yeasts, maceration for 24 days with delicate pumping over, all takes place at a controlled temperature 27° -28°C.

BARRELS: Slavonian Oak, of different capacity 5hl-10hl.

AGING: 40 months in Slavonian Oak, of different capacities 5hl-10hl. Aged an additional 6-8 month in bottle before release.

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

BOTTLING DATE: 08/16/2022