

ROSSO DEL PALAZZONE V.R. 01/18

Il Palazzone is a small producer of the prestigious Brunello di Montalcino DOCG wine. Every year a small quantity of wine is left in the cellar. We blend this “loose” wine and make a Vino Rosso. Since it derives from several vintages, it has no vintage listed on the bottle. The grapes used to make the Vino Rosso all qualified as Brunello di Montalcino under the strict DOCG regulations, though we chose to declassify them. All the component wines have spent over a year in large wood barrels, resulting in a “baby” Brunello, with all the characteristics of Montalcino and Sangiovese, but with the fruit, freshness and approachability of a Rosso di Montalcino. The Rosso del Palazzone has been described by Jancis Robinson, MW as “an honest pleasurable message in the bottle from Tuscany.

Taste: Typical Montalcino Sangiovese, delivering all that the nose promised. Pleasantly grippy tannins, luscious acidity, suprising length. Fresh and balanced and thoroughly "more-ish"

Color: Deep garnet red

Nose: Wild cherry, wet-stone minerality. fresh erbaceous notes with a little mushroom.

Grape varietal: 100% Sangiovese Grosso, known in Montalcino as Brunello

Composition A blend of two vintages; 80% five star 2016 and 20% fantastic 2017

Total production: 7.522 0,75 bottles and 200 numbered Magnums

Bottled: 21.03.2018

Alcohol per volume % : 13%