



BRUNELLO DI MONTALCINO DOCG

Brunello is Montalcino's signature wine, made entirely from Sangiovese grapes (Brunello is the local, but unofficial, name for Sangiovese).

Palazzo is a traditionally-made Brunello (large oak only) from the South-Eastern part of the production area. It has an intense ruby red color, which tends towards garnet with age.

Scented, high-toned aromas of red berries, sweet spices and flowers, with a note of candied red cherry emerging with air. Fine-grained and floral, offering excellent energy and lift in the mouth, and attractive inner-mouth perfume to its red berry flavors. Finishes clean and persistent, with smooth tannins. Ideal with roasted or grilled meats, hearty pasta dishes and seasoned cheese.

GRAPE	100% Sangiovese Grosso
LOCATION OF VINEYARDS	Montalcino
ORIENTATION	South-East
ALTITUDE	1,050 ft
TYPE OF PLANTING	Spurred cordon
SOIL	Dry and stony
TYPE OF CULTIVATION	Sustainable
VINIFICATION	Harvest takes place towards the end of September and beginning of October; the grapes are picked by hand. Vinification in steel vats of 35/45hl; maceration lasts approx. 18/20 days at a controlled temperature of 30°C (86F).
AGING	Aged for 36-40 months in large Slavonian oak casks. 6-8 months in bottle.
ALCOHOL CONTENT	14.5%
TOTAL PRODUCTION	14,000 bottles
OENOLOGIST	Fabrizio Ciufoli



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