

20  
17PALAZZO  
**Brunello di Montalcino**

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

 **CATEGORY:** Bold Reds


**Pack Size:** 6/750ml  
**UPC:** 803288003004

**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 20 inches. Good-Average.

**BLOOM:** End of April

**WEATHER:** The first months of the year had record low rainfall, high and low temperatures. The buds started to open the first week of April. Scarce rainfall continued into May & June but the vines showed excellent vegetative conditions. Limited rainfall in July & August with high temperatures (82°F–96°F) during the day and cool nights (57°F–62°F). The weather conditions from mid-July started veraison. Maximum temperatures and weighty rainfall in September along with good ventilation allowed the grapes to ripen fast yet gradually and in good health. Due to the lack of rainfall during the year, the harvest began 2 weeks in early. The grapes were smaller than usual with lower weight and complexity which resulted in elegant tannins and excellent natural acidity.

**HARVEST:** Hand harvested September 22 - 27

**GRAPES:** Average Brix 21.8

**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: 30 years old

**YIELDS:** 7 tons per hectare

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

**93 pts - James Suckling**

**2016 VINTAGE PRESS**

**95 pts - James Suckling**  
**94 pts - Antonio Galloni**  
**93 pts - Wine Enthusiast**

**TASTING NOTES**

With aromas of leather and sandalwood this is a concentrated and viscous wine. On the palate you will find notes of licorice, coconut, and roasted coffee beans. Enjoy a bit of heat in the long finish.

**PAIRING SUGGESTIONS**

Try paired with braised meats, wild boar, duck or aged cheeses.

**WINEMAKING & TECHNICAL DATA**

**FERMENTATION:** Vinification in steel vats of 35/45hl; spontaneous fermentation without adding yeasts, maceration lasts approx. 22/24 days at a controlled temperature of 28-30°C (86°F).

**BARRELS:** 10/20/25hl. Slavonian oak casks

**AGING:** Aged for 36-40 months in large Slavonian oak casks. Aged an addition 6-8 months in bottle before release.

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

**BOTTLING DATE:** 09/18/2021