



La Palazzetta

Brunello di Montalcino



Varietal: 100% Sangiovese.

Soil : loose texture, calcareous, rich in skeleton.

Elevation: 365 m asl

Practice: Biodynamic

Dry Extract: gr / liter

Appellation: DOCG Montalcino

Production: cs

Alcohol %: 14.5

ph:

Residual Sugar: gr / liter

Acidity: gr / liter



Tasting Notes: Intense and enveloping nose, rich in aromas, with fruity notes, Mediterranean undergrowth, blackberry and blueberry that combine with hints of chocolate. The palate shows a full body with well-present tannins, good acidity, harmonious and elegant finish, persistent.

Vinification: After a careful selection and harvesting of the grapes, alcoholic fermentation follows at a controlled temperature and maceration for about 20 days with native yeasts, to then continue with the malolactic fermentation.

Agging: 3.5 years in French oak barrels, then refinement in bottle for 6 months.

Food Pairing : Red meat, game and aged cheeses..

Accolades

93+ pts R. Parker - 2015 vintage

93 pts J Suckling - 2016 vintage

2209 W 1st Street Suite 111 Tempe AZ 85281
p. 480 557 8466 f. 480 557 0556

www.classicowines.com