



TERRE DEL PALIO

BRUNELLO DI MONTALCINO DOCG 2013



HISTORY

Terre del Palio includes a selection of wines from the province of Siena, in the heart of Tuscany. Named after the most Sienese tradition - "El Palio", a Medieval pageant and a horse race held twice each year in the city. Bertani Estates.

REGION

Montalcino, Tuscany, Italy

VARIETAL

100% Sangiovese

VINEYARDS

The climate is typically Mediterranean, tentatively dry, but with occasional continental connotations. It is prevalently mild during the entire vegetative phase of the vine. The presence on our territory of slopes with differing orientation, determine quite varied micro-climates. The vineyards have several pedological environments, owing to its formation over different geological ages: The lowest areas are made up of relatively loose soils. As we move up, the soil becomes dense with rock formations, while the active stratum thins out, since these are soils formed by the decomposition of original rocks, namely marl and limestone.

WINEMAKING

Fermentation is carried out in 100hl stainless steel tanks. Maceration lasted for 20 days at a controlled temperature of 30 degrees C. The wine is then aged for 24 months in barrels of Slavonia oak and 300 lt used French barriques. The is aged in bottle for at least 12 months before release.

VINTAGE

Considered a 'classic vintage' due to harvest taking place at the beginning of October (This used to be the norm but the previous two, much warmer, years brought harvests forward to the beginning of September.) A very cool wet spring delayed budbreak by an average of two weeks. A very wet May that encouraged widespread and continued spraying was followed by a cool June. A picture-perfect July, August and September saved the year, one that resulted in elegant, fresh wines. A promising vintage on the whole, with the wines of Montalcino expected to be exceptional.

TASTING NOTES

Nose: Rich and complex, with aromas of small red fruits, enriched spicy toasted tones. Palate: Powerful and elegant, with a long aromatic finish.

TECHNICAL INFORMATION

pH: 3.31
Total Acidity: 5.6
Residual Sugar: 1.0
Alcohol: 14%
Production: 4,000 cases
Ageing Potential: 5 years