



TERRE DEL PALIO

ROSSO DI MONTALCINO DOC 2016



HISTORY

Terre del Palio includes a selection of wines from the province of Siena, in the heart of Tuscany. Named after the most Siennese 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.

WINEMAKER

Andrea Lonardi & Marco Ostan

WINEMAKING

Fermentation is carried out in 100hl stainless steel tanks. Maceration lasts for 15 days at a controlled temperature of 30 degrees C. The wine is then aged for 15 months in barrels of Slavonia oak and 300 lt used French barriques. Before release the wine is aged in the bottle for at least 3 months.

VINTAGE

The positive spiral of Brunello continues. Just like the 2015 grape harvest, the 2016 grape harvest was also assigned 5 stars, although the season was irregular in terms of the weather. After a rainy spring, autumn was characterized by hot days and cool nights. These temperature changes made the grapes particularly rich in acidity, color and fragrance. We expect great things from this vintage. The vintage developed clear, net and fragrant scents, a strong acidic structure which guarantees long ageing, and an intense and bright color.

TASTING NOTES

Nose: Intense aroma of red fruit, mixed with soft spicy hints.

Palate: Full bodied, with intense fruit, soft tannins and a long finish.

TECHNICAL INFORMATION

pH: 3.45

Total Acidity: 5.2

Residual Sugar: 0.6

Alcohol: 13.5%

Production: 4,000 cases