



- IL PALAZZONE -

2015 Brunello di Montalcino Riserva



Grape:

100% Sangiovese

Aging in wood:

36 months in large Slavonian oak barrels.

Bottle aging:

The D.O.C.G. regulations governing the production of Brunello require a minimum of 6 months bottle aging before release.

Total production:

2,162 0.75 Liter bottles, 200 Magnums, 26 Double Magnums

Bottled:

7th September 2017 in ecological, lightweight bottles

Specs:

Alcohol per volume%: 13.48

Total acidity%: 6.2

Dry extract: 30.4 g/l.



Tasting Notes:

The colour of the Riserva is deep ruby with orange hues. The nose immediately offers an ample, ripe bouquet of sottobosco and herbaceous notes joined by a whiff of sun dried tomatoes. After some aeration more subtle notes escape the glass: cherry and violets, a hint of button mushrooms. Even after long airing the bouquet stays persistently generous, nothing less could be expected from a Brunello Riserva.

The structure is firm with pleasantly grained tannins. This is expertly balanced by a juicy fruitiness and delightful acidity illustrating that a powerful wine need not renounce elegance. The initial sensory impressions are repeated on the palate and stay for many minutes in a never ending finish.