



- IL PALAZZONE -

Le Due Porte Brunello di Montalcino 2016



First vintage: 2015

Grape: 100% Sangiovese

Aging in wood:

51 months in large Slavonian oak barrels in our aging room (January 2017 to April 2021) though the wine was in wood from fermentation onwards (October 2016) since we vinify in oak.

Bottle aging:

The D.O.C.G. regulations governing the production of Brunello require a minimum of 4 months bottle aging before release.

Total production:

2.226 0.75 Liter bottles, 150 Magnums, 25 Double Magnums, 2 Methuselah (6 Liter), 2 Salamanazar (9 Liter).

Bottled:

June 15th 2021 in ecological, lightweight bottles

Specs:

Alcohol per volume % : 13.28

Total acidity % : 6.2

Dry extract: 30.4 g/l.

Notes:

This is the second release of our single vineyard Brunello from the high altitude plots by our cellar.

