



- IL PALAZZONE -

Rosso del Palazzone NV



Grape: Sangiovese

Aging in wood:

All grapes in the Rosso del Palazzone were cared for and held to the same regulations as if they were destined to become Brunello. During the aging process, we declassified them to create the Vino Rosso blend. The component wines have spent 10-24 months in large Slavonian oak barrels on average but varies per Lot.

Our current Lot, 2/21 is a blend of 3 vintages; 10% 2020, 20% 2018, 70% 2019. Lot 01/21 is a similar blend of the same vintages; 10% 2020, 60% 2019, 30% 2018. Lot 1/20 is a blend of 2 vintages, 50% 2016 vintage and 50% 2019 vintage.

Bottle aging:

Varies per Lot and what the individual wine requires, generally a minimum of 2 months.

Total production:

Varies per Lot. Our current release, Lot 2/21 we made 7.905 0.75 Liter bottles.

Specs:

Alcohol per volume%: 13-13.5



The lot number is in tiny writing on the bottom right of the front label. We make our Brunello di Montalcino DOCG wine from three separate vineyards combined in different proportions from year to year. Sometimes wine is left out of the final Brunello. We blend this “loose” wine and make a Vino Rosso. Since it derives from several vintages, there is no vintage on the label. The grapes used to make the Vino Rosso all qualified as Brunello di Montalcino under the strict DOCG regulations, though we chose to declassify them to produce our Vino Rosso.

All the component wines have spent over a year in large wood barrels, resulting in a “baby” Brunello, with all the characteristics of Montalcino and Sangiovese, but with the fruit, freshness and approachability of a Rosso di Montalcino. The Rosso del Palazzone has been described by Jancis Robinson, MW as “an honest pleasurable message in the bottle from Tuscany”.

www.ilpalazzone.com

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