

La Palazzetta

## BRUNELLO DI MONTALCINO DOCG



<b>Production area</b>	Castelnuovo dell'Abate – 365 m above sea level
<b>Soil</b>	Extremely variegated, stony, with limestone, sandstone, and quartz. The abundant kaolin is particularly important. This clastic rock reflects nearly all the sunlight it receives, allowing the clusters to better develop the phenols. It also leads to elegant, fine wines with marked longevity.
<b>Grapes</b>	100% Sangiovese with loose clusters
<b>Vine density</b>	5,500 plants/hectare
<b>Vine training system</b>	Spur pruning
<b>Grapevine age</b>	Minimum 30–40 years
<b>Alcohol content</b>	14.5%
<b>Vinification</b>	Grapes harvested from the oldest vines, exclusively by hand. Cryomaceration (2 days) for better colour extraction, followed by alcoholic and malolactic fermentation with native yeasts and bacteria. Maceration lasts an average of 20 days.
<b>Ageing</b>	3.5 years in French oak barrels of various sizes (5–40 hL)
<b>Bottle ageing</b>	6 months
<b>Colour</b>	Garnet red
<b>Bouquet</b>	Intense and full-bodied, with notes of red fruit (blackberries and blueberries) and chocolate aromas
<b>Taste</b>	Soft tannins, good freshness, harmony, and elegance
<b>Pairings</b>	Red meat, game, and aged cheeses