



TENUTA DI TRINORO

Tenuta di Trinoro, Palazzi 2013



PALAZZI

**ROSSO
TOSCANA**

15,5%vol

INDICAZIONE GEOGRAFICA TIPICA
MISCELIATO ALL'ORIGINE DA
TENUTA DI TRINORO, DEL BARTOLINO DI - ITALIA
PRODOTTO IN ITALIA

e 75cl

Blend: 100% Merlot

Vineyard age: 20-23 years

Vineyard density: 10,000
vines/Ha

Vineyard altitude: 450-600 m asl

Yield per hectare: 25 Hl/Ha

Harvest: 2-4 October

Fertilization: Sheep manure

Spraying: Clay, propolis,
grapefruit seed extract

Vinification: Fermentation in
stainless steel vats for 13 days

Aging: 8 months in new French
oak barrels; 11 months in cement
tanks

Bottling: Waning moon May 2015

Production: 3,600 bottles
(300 cases)

Reviews: Antonio Galloni, Vinous
Media, 95+ points

Palazzi showcases merlot at its best, with plush, supple fruit balanced by intense minerality. A blend of grapes from across the estate, Palazzi comes from a selection of older vines of merlot, comprising about five to seven hectares. Several months in new barrel add layers of richness and complexity, making the wine approachable and pleasing from release, with elegant structure that can stand the test of time. It is one of the great examples of Italian merlot, and only a small quantity is produced each year.

2013 VINTAGE

2013 was serene during most of the growing season, with little rain but covered skies. The summer temperatures were very cool, unusual for the valley, averaging about 10 degrees cooler than previous years. To help deepen the wines, we kept each for long on its lees. When it came time to blend, Franchetti chose merlot from four very different vineyards. The wine combines fruit from the strong clay of Piano Prima Pezza, the deeper Piano Seconda Pezza, the fantastic limes of Cavalli Sud, and the stream gravel of Strada Nuova. This year, Palazzi is an intense, red-fruited, strongly changing wine, with bright acidity and very fresh characteristics.