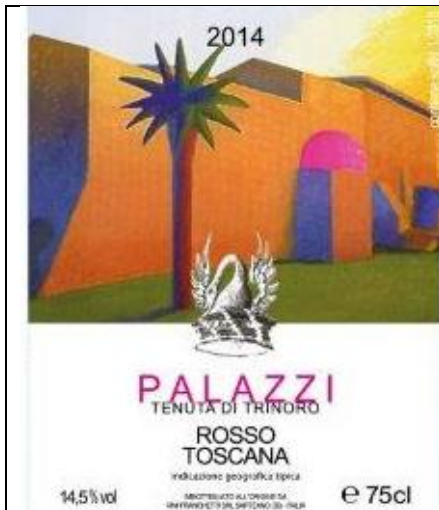




TENUTA DI TRINORO

Tenuta di Trinoro, Palazzi 2014



Blend: 100% Merlot

Vineyard age: 21-24 years

Vineyard density: 10,000 vines/Ha

Vineyard altitude: 450-600 m asl

Yield per hectare: 25 Hl/Ha

Harvest: 29 September-7 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 April 2016

Production: 2,200 bottles
(183 cases)

Reviews: Monica Lerner, Robert Parker, 92 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.

2014 VINTAGE

This year we made enough wine for about 2,000 bottles of Palazzi, made with 100% merlot from two different vineyards. As we saw during the harvest, pickings of merlot brought very different grapes. One could tell the individual flavors from a distance as the pickup trucks came to the winery: Palazzi blends the tastes of two vineyards this year, one growing on clay, one on sand. Tannins from the first are layered under the lush, spicier liquid from the second. Alongside notes of sage, Palazzi possesses a pearl-like smoothness and a certain reserve.