



- Palazzo -

story of a family

Perhaps it was a coincidence

or maybe it was a twist of fate, that in 1983, Cosimo Loia, purchased the Palazzo estate, which carried the same family name as his wife Antonietta. A picturesque farm which is located on the southeastern slope of Montalcino, covers twelve hectares (30 acres) at an altitude of 320 meters (1050 feet) above sea level.

Cosimo and Antonietta found the soil to be of Eocene origin, arid and stony, making it particularly suitable for growing vines and they decided to pursue their dream of living in Montalcino and making the finest of wines, Brunello.

Having been born of the land in Italy, both Cosimo and Antonietta shared a deep appreciation and knowledge of farming.



Palazzo is an estate rich in history and tradition. The farm's buildings date back to the 17th century and have been completely restored and remodeled to suit modern farming needs.



In this enchanting corner of Tuscany

Cosimo and Antonietta, together with their children they have been producing wines here since 1986. Beginning with table wine while the vines were young, they moved to Rosso di Montalcino once the vines matured.

In 1995, they celebrated the harvest of their first vintage Brunello. Throughout the years, as their family has grown, so has their winery, with everyone dedicated to producing wines worthy of reflecting the integrity of the Loia/Palazzo name.





Four hectares (10 acres) of vineyards,

a way to preserve the harmony with this wonderful land and produce wines of great elegance, the living expression of the territory. Four hectares of vineyards, selected for their privileged position have been dedicated to the production of Brunello di Montalcino, together with three others hectares cultivation of olive trees. The vineyards, surrounded by a beautiful landscape, are exposed to the sun, from dawn to sunset, and are well protected from the sea breezes. A strict selection during the growing season allows the grapes to ripen well before being individually handpicked.



Vigna Palazzo



Vigna Campino



Palazzo is considered a boutique winery,

producing some 22,000 bottles annually. Keeping things small allows for Palazzo to continue under the strict guidance and management of the family, and ensure that its wine retains the highest quality.

Over the years this commitment has been recognised extensively by the trade press.

In fact, the wines have featured prominently in specialised wine guides, including *Wine Spectator*, *Duemillavini* and *Veronelli*, among other premier wine guides.



It has been built partly underground to ensure a prime, constant temperature of 14-16 degrees Celsius (57-61degrees Fahrenheit).



Palazzo



The daily operations

are overseen by Cosimo and Antonietta together with their son Angelo and daughter Elia.

While their other two sons Aldo and Manio now live in Scotland, their presence is nonetheless felt with their works of art and with plenty of visits throughout the year, especially during the harvest.

The story of the family is intended to continue and the wine is made ever richer with the help of the next generation, the grandchildren of Cosimo and Antonietta.





Nadia e Sabrina



The grandchildren

are five: Nadia, Sabrina, Maia, Nico and Charles Cosimo; each one of them already is carving out a role in the estate, without taking away the time to play.

Nadia is the biggest and frequently comes back from University to help in the winery, so as her sister Sabrina, both daughters of Elia. Sabrina, while still going to high school, but with the aim of continuing her studies in Viticulture, is already committed to learn all aspects of the production, demonstrating an unusual passion and great respect for this activity.

Family is everything in Italy, excellent prerogatives that is evident in the future involvement of the grandchildren ensure that Palazzo remains the pride of the family.



Carlo Cosimo e Nico



Maia



Brunello di Montalcino

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

This wine comes from 100% grapes of Sangiovese Grosso, which in Montalcino is called Brunello.

Vinified and aged for 36 months following local tradition. It has an intense ruby red color, which deepens into garnet as it ages.

Its perfume is ample, intense and persistent, with shades of undergrowth, red jam, leather, and licorice. It has a warm dry taste, quite tannic, yet soft and ethereal.

It is the perfect complement to any roasted meat, perfect with wild game or in accompaniment seasoned cheeses.

Technical sheet

GRAPE VARIETIES

Sangiovese 100%.

AVERAGE VINEYARD AGE

15-25 years.

TRELLISING SYSTEM

Spurred Cordon.

HARVEST

Around the end of September, beginning October. The grapes get handpicked.

VINIFICATION

In stainless steel vats of 35/45 hl; maceration around 18-20 days at a constantly controlled temperature of 28-30°C.

AGEING

30-36 months in oaks casks of 20/25hl and in medium toast French barrique of 2,25 hl.

REFINING IN BOTTLE

6 - 8 months before the release on the market.

AVERAGE ANNUAL PRODUCTION

12.000 bottles of 750 ml.

AVAILABLE FORMATS

0,375 · 0,75l · 1,5 l · 3 l · 5 l



Brunello di Montalcino Riserva

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

The vinification of this wine takes place in cement vats, by the same method as that of Brunello vintage, 36 months of aging traditional, but with a extra 12 months that takes place in French Tonneaux barrels (500 liters).

The wine is full-bodied and well structured, the taste is intense and elegant, with an expansion of fruit and a hint of aromatic spices, seducing and soft tannic. It has a rich ruby red color, which in going the years tends to take shades of orangey. A truly exceptional Brunello reserved for special occasions

Technical sheet

GRAPE VARIETIES

Sangiovese 100%.

AVERAGE VINEYARD AGE

22 years.

TRELLISING SYSTEM

Spurred Cordon.

HARVEST

Around the end of September, beginning October. The grapes get handpicked.

VINIFICATION

In cement vats of 10hl; maceration around 18-20 days at a constantly controlled temperature of 28-30°C

AGING

36 months in oak barrels 10 hl. and a further 12 months in French Tonneaux barrels 5 hl. medium toast.

REFINING IN BOTTLE

8 - 10 months before the release on the market.

AVERAGE ANNUAL PRODUCTION

2.000 bottles of 750 ml. - 25 bottles of 1,5 L.

AVAILABLE FORMATS: 0,75l · 1,5 l





Rosso di Montalcino

DENOMINAZIONE DI ORIGINE CONTROLLATA

Produced with the same grapes of Brunello, Also in the cellar applies the same vinification techniques.

It is aged in oak barrels for a year. The Rosso has a fruity bouquet, rich, intense and persistent, with sweet notes. Its great structure expresses the freshness of the wine, which after only one year of aging is ready to be enjoyed. Perfect with antipasto, pasta, poultry and red meat.

Technical sheet

GRAPE VARIETIES

Sangiovese 100%.

AVERAGE VINEYARD AGE

24 years.

TRELLISING SYSTEM

Spurred Cordon.

HARVEST

Beginning of October. The grapes get handpicked.

VINIFICATION

In stainless steel vats of 30/40 hl; maceration around 18-20 days at a constantly controlled temperature of 28°C

AGEING

12-15 months in oaks casks of 20/25 hl.

REFINING IN BOTTLE

6 - 8 months before the release on the market.

AVERAGE ANNUAL PRODUCTION

7.000/8.000 bottles of 750 ml.

AVAILABLE FORMATS

0,375 · 0,75l · 1,5 l · 3 l





Alcineo

TOSCANA · INDICAZIONE GEOGRAFICA TIPICA

Alcineo is a fancy name for this wine, created by Elia Loia, freely inspired by the Latin name of Montalcino (Mons Ilcinus).

A wine produced only in the best vintages, is truly unique as its name, a genuine reflection of Elia's passion for the art of winemaking.

The grapes come prevalently from vineyards of Sangiovese, selected with the hand-picked. The vinification follows in as part of the Brunello. But as soon as the fermentation is finished, the wine is placed in French oak barriques, where he carries out the malolactic fermentation and begins its maturation of 15-18 months.

Presents a rich and intense ruby red color, revealing its harmony with hints of cherry, chocolate and raspberry with a soft tannic finish.

Technical sheet

GRAPE VARIETIES

Sangiovese 90%, Merlot 5%, Cabernet5%.

AVERAGE VINEYARD AGE

20 years.

TRELLISING SYSTEM

Spurred Cordon.

HARVEST

Beginning of October. The grapes get handpicked.

VINIFICATION

In stainless steel vats of 30/40 hl; maceration around 15-18 days at a constantly controlled temperature of 28°C

TUNNING OF WINE

Directly passed in medium toast French barriques of 225 lt.

AGEING

15-18 months in medium toast French oak barrique.

REFINING IN BOTTLE

24 - 36 months before the release on the market.

AVERAGE ANNUAL PRODUCTION

2.000 bottles of 750 ml.

AVAILABLE FORMATS

0,75l





Azienda Agricola Palazzo
Loc. Palazzo, 144
53024 Montalcino • Siena
Tel. e fax +39 0577 848479
www.aziendapalazzo.it

- Palazzo -



CAMPAIGN FINANCED ACCORDING
TO EC REGULATION N. 1308/13



Palazzo conforme allo standard CSQA
Rintracciabilità Certificata