



**MONTCALM**  
WINE IMPORTERS, LTD



WINERY	Palazzo
WINE	Brunello di Montalcino DOCG Riserva
REGION	Toscana
VARIETAL	100% Sangiovese
LOCATION OF VINEYARDS	Township of Montalcino
ORIENTATION	South-East
ALTITUDE	320 meters above sea level
TYPE OF PLANTING	Sustainable
SOIL	Dry and stony
TYPE OF CULTIVATION	Spurred cordon
VINIFICATION	Harvest takes place towards the end of September and beginning of October, the grapes are picked by hand. Vinification in steel vats of 35/45hl; maceration lasts approx. 18/20 days at a controlled temperature of 30°C (86F).
AGING	Aged for 36-40 months in large Slavonian oak casks and additional 12 months in 5hl medium toast French oak tonneaux. Refined in bottle for 8-10 months prior to release.
ALCOHOL CONTENT	14.5%
TOTAL PRODUCTION	2,000 bottles
OENOLOGIST	Fabrizio Ciufoli

#### TASTING NOTES

Palazzo Brunello Riserva is produced only in the best vintages with a selection of the best sangiovese grapes. The vinification and ageing are the same as the Brunello 'annata', with an extra 12 months of ageing in 500 Lt French oak tonneaux.

Traditionally-made, Palazzo Brunello Riserva is a wine with fantastic intensity and structure. Intriguing dark fruits such as cherries and plums with hints of spice and minerals. Full body, savory and firmly textured tannins. A truly exceptional wine reserved for the most special of occasions, celebrations and hearty meals.

#### ABOUT THE WINERY

The late Cosimo Loia moved to Tuscany after spending several years in Scotland. He fell in love with the Montalcino area and bought an estate named Palazzo, situated on the Eastern slopes of the hills just outside town. Beginning in the 1980s, he devoted himself to cultivating Sangiovese and making traditional wines.

Palazzo's vineyards cover approx 4 hectares and are located next to top producers like Cerbaiona and Salvioni. Yearly production is approx 25,000 bottles. Over the past years, the winery has experienced some major structural changes: a new cellar and the arrival of consulting enologist Fabrizio Ciufoli who has raised the level of quality. Production has also benefited from using mostly traditional large Slavonian oak casks. This formula has infused new life to the estate, which is now managed by Cosimo's children Elia and Angelo.

[www.aziendapalazzo.it](http://www.aziendapalazzo.it)