



#### WINEMAKER

Lorenzo Landi

#### FARMING

Certified Organic

#### VARIETALS

Sangiovese

#### FEATURES

Vegan

#### AVAILABLE SIZES (L)

0.750



# Elia Palazzesi - Collelcceto Brunello di Montalcino

ITALY, TUSCANY, BRUNELLO DI MONTALCINO DOCG



## WINERY OVERVIEW

Elia's property is in the heart of a wild Tuscan forested area in Southwestern Montalcino. On just 17 acres (7 total hectares), Elia Palazzesi is the first to produce wine for commercial sale from his family's 100-year-old estate which previously operated as a livestock and cereal farm. Vines were previously used for generations for family wine consumption only.

The soils are rich in clay with sand and stone for good drainage. Elia manages to obtain the very best from these alluvial soils, creating concentrated wines suitable for long aging. The area's climate characteristics require careful thinning of bunches and very attentive canopy management as the grapes ripen, to protect them against the intense sunlight and the winds that blow in from the sea. Elia carries out these operations himself completely by hand.

Elia ages his wines in large barrels, with short passages in smaller barrels to first harmonize the wines.

Catching the midday heat and lush evening sun, full-bodied and spicy wines are produced here; a Brunello for long cellaring and a Rosso that challenges many Brunellos.

Certified Organic by ICEA.

## VINEYARD

Seven total ha estate, two planted by Elia's father and five more added by Elia. 150-180 meters altitude

## TERROIR

Brunello di Montalcino originates from soil that is composed of clay loam, rich in pebbles giving it slight water stress in the final phase of maturation.

## VITICULTURE

**Cultivation system:** Spurred cordon

**Altitude and Slope:** The vines are located to the southwest at 130 m ASL with slope varying between 5% and 10%

**Plant density:** 4500 plants/ha

## VINIFICATION

Harvested at the end of September or beginning of October, grapes undergo soft pressing, fermentation in temperature-controlled stainless steel vats at 25°-28° and extraction of the noble compounds from the skins with the help of periodic pumping-over and racking. Maceration on the skins lasts between 21 and 24 days. The wine is aged for 24 months in new medium-sized barrels. Before releasing, the wine ages in the bottle for 18 to 24 months.

## AGING

Aged in French oak for 24 months

## TASTING NOTES

Red with good depth and intensity. Rim, denoting aging, tends to terracotta in color, then garnet. Very intense fragrances, expanded by a reducing aging process which amplifies the hints of tobacco and lavender, typical of a prime Sangiovese. Soft and rich at the start with very good structure, generous and lingering, very persistent finish. Aromas are also fully expressed in the mouth with the presence of balanced wood exalting the aromatics of the variety.

