



WINEMAKER

Lorenzo Landi

FARMING

Certified Organic

VARIETALS

Sangiovese

FEATURES

Vegan

AVAILABLE SIZES (L)

0.750



Elia Palazzesi Rosso di Montalcino

ITALY, TUSCANY, ROSSO DI MONTALCINO DOC



RED

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. Elia lives on the property with his wife Michaela and daughter Zoe. His niece Sofia works with the family as an ambassador and marketer. His beloved horse's name is Bella.

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 climatic characteristics require careful thinning of bunches and very attentive canopy management as the grapes ripen, to protect against intense sunlight and winds that blow in from the sea. Elia carries out these operations himself completely by hand and has been working with newer Brunello clones to test what works best in his vineyard.

Elia ages everything for longer than is required. Elia ages his wines in large barrels, with short passages in smaller barrels to first harmonize the wines. Elia uses Slavonian oak only, with different types of toasted barrels, and he ages all his wines longer than required. His Rosso is aged 10 – 12 months, his Brunello is aged 30 months, and his Riserva is aged 40 months. He uses the oldest and largest botti for Rosso. For Brunello, use both small and large oak barrels. Riserva is only aged in 25hl barrel.

Only 80 – 90 producers of ~250 are originally from Montalcino, including Verbena and Elia Palazzesi's families who have been in the appellation for generations.

Certified Organic by ICEA since 2011.

VINEYARD

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

TERROIR

Soil Type: 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.

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

VITICULTURE

Cultivation System: Spurred cordon

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 15 and 18 days. The wine is aged for 6 to 7 months in medium-sized barrels and tonneaux. Before releasing, the wine ages in the bottle for 5-6 months.

AGING

Rosso di Montalcino ages for 12 months in large Slavonian oak barrels, undergoing periodic racking. It then refines for a few months in the bottle.

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.

