



TERRE DEL PALIO

VINO NOBILE DI MONTEPULCIANO DOCG 2013



HISTORY

Terre del Palio includes a selection of wines from the province of Siena, in the heart of Tuscany. Named after the most Sienese tradition - "El Palio", a Medieval pageant and a horse race held twice each year in the city. Bertani Estates.

REGION

Montepulciano, Tuscany, Italy

VARIETAL

90% Prugnolo Gentile, 5% Merlot, 5% Cabernet Sauvignon

VINEYARDS

Marine orion solis are rich in sand and clay and they were enriched by a precious SILT deposit. The Estate, entirely surrounded by vineyards, arises in the heart of the area, historically the most suitable to the production of Vino di Montepulciano, it covers 180 hectares, of which 95 ha are vineyards. The size and layout of the farm make it one of the most important parts of Montepulciano.

WINEMAKING

Fermentation is carried out in 100hl stainless steel tanks. Maceration lasted for 18 days at a controlled temperature of 30 degrees C. The wine is then aged for 18 months in barrels of Slavonian oak, Before release the wine is then bottle aged for at 12 months.

WINEMAKER

Andrea Lonardi & Pietro Riccobono

VINTAGE

Considered a 'classic vintage' due to harvest taking place at the beginning of October. This used to be the norm but the previous two, much warmer, years brought harvests forward to the beginning of September. A very cool wet spring delayed budbreak by an average of two weeks. A very wet May that encouraged widespread and continued spraying was followed by a cool June. A picture-perfect July, August and September saved the year, one that resulted in elegant, fresh wines.

TASTING NOTES

Nose: Rich and complex, with aromas of plum and blueberry, hints of minerals and tobacco. Palate: Full and elegant body, with great balance and a long finish.

TECHNICAL INFORMATION

pH: 3.51
Total Acidity: 5.13 g/L
Residual Sugar: <1
Alcohol: 13.5%
Production: 3,500 cases