

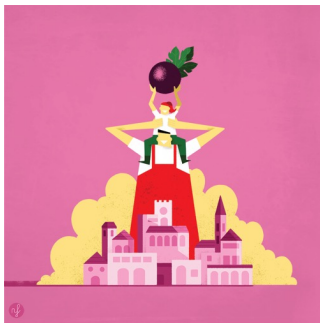
La Palazzetta



GUARANTEED AND TRANSPARENT SUSTAINABILITY
 Certified organic since 2018.

WINEYARD BIODIVERSITY
 Encourage settlement of insect pollinators through the grassing of the vineyard during all the vegetative phases.

TERRITORY PROTECTION
 Safeguard and maintenance historic vineyards and territory.



SOCIAL COMMITMENT
 Development projects in favor of the community with the goal of doing business in a shared and inclusive way.

TRADITION, RESEARCH AND SUSTAINABILITY
 Be aware of the impact generated by own business in order to implement sustainable actions aimed at preserving the territory and its history, for the future generations.

REDUCE – REUSE – RECYCLE
 Giving impulse to the circular economy by adhering to projects aimed at reducing the waste produced and choosing packaging and packing material that respects the environment.

La Palazzetta Italy, Tuscany



An aerial photograph of a Tuscan landscape. In the foreground, there are rows of green vineyards on a hillside. A stone building with a red-tiled roof is visible in the middle ground, surrounded by olive trees and a swimming pool. In the background, there are rolling hills and a larger stone building, likely the Abbey of Sant'Antimo. The sky is hazy.

THE WINERY:

Located at 365 m a.s.l. on the South-East side of Montalcino, La Palazzetta with 20 hectares of vineyards and 2500 olive trees dominates the magnificent view of the Abbey of Sant'Antimo. The production of Rosso di Montalcino DOC, Brunello di Montalcino DOCG, Sant'Antimo Rosso DOC and extra-virgin olive oil increase the value of the local area and preserve what comes every year from Nature. Not extremely cold winters, hot summers, rainy and humid spring times and autumns create in these limestone and rocky lands very fragrant wines with intense colors and pleasant acidity and tannins. The natural principles of cultivation and production will receive the **organic certification** starting with the harvest of 2018.



HOW DO WE MAKE OUR WINE ?

With an attentive care in the vineyards according to the organic farming method. Following to 30 years of wine making experience, tradition and innovation lead our handpicked grapes to the natural process of vilification. Controlled temperature fermentation, aging in French oak barrels, “lighter bottles”.

In 2016 La Palazzetta was awarded with the “Ecofriendly Cellar Diploma” because of the production of healthy wines for the consumers, the commitment on ecologically sustainable values, the realization of projects aiming to land and vineyards protection and the actuation of energy saving plans.



WINES:



LA PALAZZETTA ROSSO DI MONTALCINO

100% Sangiovese Grosso Grapes

After the hand selected harvest, two days of cold maceration followed by alcoholic fermentation at controlled temperature in stainless still tanks, the wine aged 14 months in 5000L french tonneau.

The wine has a bright ruby red color with violet reflections.

The bouquet is Intense, fresh, fruity with typical variety of violet, cherry, plum. At the palate has soft tannins, good acidity, Gentle, soft with intense length.



LA PALAZZETTA BRUNELLO DI MONTALCINO

100% Sangiovese Grosso Grapes

After the hand selected harvest, two days of cold maceration followed by alcoholic fermentation at controlled temperature in stainless still tanks, the wine aged 3,5 years in french oak cask

The wine has an Intense garnet red color.
The Bouquet is Intense and powerful, rich in aromas, with fruity notes, blackberry and blueberry combined with hints of chocolate. At the palate tannins are soft with good acidity, harmonious and elegant.



LA PALAZZETTA BRUNELLO DI MONTALCINO

100% Sangiovese Grosso Grapes Single Vineyard

After the hand selected harvest, two days of cold maceration followed by alcoholic fermentation at controlled temperature in stainless still tanks, the wine aged 4 years in french oak cask

The wine has an Intense garnet red color.

The Bouquet is Intense and powerful, rich in aromas, with blackberry and blueberry notes combined with hints of chocolate and coffee. At the palate tannins are soft with good acidity, harmonious and elegant.

Product Information:

Winery	Wine	Vintage	Case
La Palazzetta	Rosso di Montalcino DOCG	2018/2019	750/12
La Palazzetta	Brunello di Montalcino DOCG	2018	750/6

