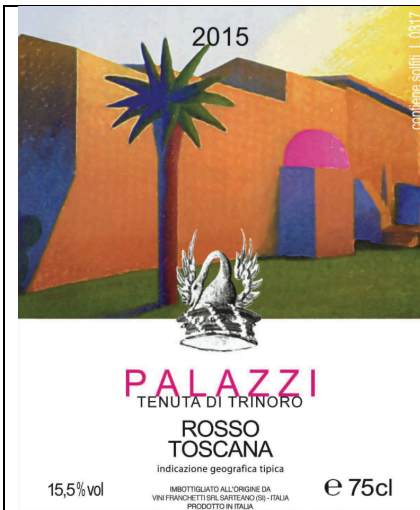




TENUTA DI TRINORO

## Tenuta di Trinoro, Palazzi 2015



Blend: 100% Merlot

Vineyard age: 22-25 years

Vineyard density: 10,000 vines/Ha

Vineyard altitude: 450-600 m asl

Yield per hectare: 25 Hl/Ha

Fertilization: Sheep manure

Spraying: Clay, propolis, grapefruit seed extract

Vinification: Fermentation in stainless steel vats for 13 days

Aging: 8 months in new French oak barrels; 11 months in cement tanks

Bottling: Waning moon June 2017

Production: 3,700 bottles

Palazzi showcases merlot at its best, with plush, supple fruit balanced by intense minerality. A blend of grapes from across the estate, Palazzi comes from a selection of older vines of merlot, comprising about five to seven hectares. Several months in new barrel add layers of richness and complexity, making the wine approachable and pleasing from release, with elegant structure that can stand the test of time. It is one of the great examples of Italian merlot, and only a small quantity is produced each year.

### 2015 VINTAGE

2015 is one of the great vintages of Tenuta di Trinoro. The hot weather came over our vineyards only during the first months: already at the beginning of August, the average temperatures fell very fast, and we had a cool, even cold, ripening period until November.

With intermittent rains and long drying periods in between, we were able to harvest exceptional merlot from vineyards growing on different soils and different altitudes across the property. This vintage, the selection of merlot that went into the mix for Palazzi was from about two hectares of vines from the vineyards of Tenaglia Est and Strada Vecchia.