

ALCINEO

2000

A ready-to-drink red wine produced only in the best years, a blend of Sangiovese (80%) of the grapes destined for Brunello, plus 20% Cabernet Franc, Cabernet Sauvignon and Merlot. ? Deep ruby in colour, it is full-bodied but less demanding. The nose is rich in notes of forest and red fruits, from raspberry to cherry. On the palate it is soft, elegant and quite persistent. It goes well with Tuscan crostini, Cinta Senese cold cuts, first courses with meat sauce and stews.

VINTAGE
2020

TYPOLOGY
Typical Geographical Indication

ZONE OF PRODUCTION
Municipality of Montalcino

GRAPES
Sangiovese 90%, Merlot 5%, Cabernet 5%.

VINEYARD EXPOSURE AND ALTIMETRY
South-East. 320 m a.s.l.

SOILS
Arid and stony

AVERAGE AGE OF VINES
20 years old

FARMING METHOD
Spurred cordon

HARVEST
First days of October. Grapes are harvested by hand.

VINIFICATION
In 30/40hl stainless steel tanks; maceration for about 15-18 days at a constantly controlled temperature of 28°-30°C. After racking the wine goes into new barriques.

AGEING
15/18 months in medium toasted French barriques.

BOTTLE AGEING
24-36 months before release.

BOTTLES PRODUCED
2,000 750 ml bottles.

ALCOHOL CONTENT
14.5%

Azienda Palazzo Loc. Palazzo, 144 53024 Montalcino SI • +39 0577 849226 • info@aziendapalazzo.it