



TENUTA DI TRINORO



## Tenuta di Trinoro, Palazzi 2016



Blend: 100% Merlot

Harvest: 24 September in the the single vineyard Strada Vecchia

Vineyard age: 25 years

Vineyard density: 10,000 vines/Ha

Vineyard altitude: 500 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 of March 2018

Production: 2,900 bottles

*100% merlot. Selection of grapes from about 2 hectares across the estate. Only a small quantity is produced each year.*

### 2016 VINTAGE

2016 was such an uncertain season, and yet the results are exceptional wines. The clue to this vintage was to recognize the long August's burn, hidden behind the rains - at the season's break, the storms were just revitalizing thirsty grapes. We welcomed the rain every time, instead of picking before it arrived: that was the way we brought in a great harvest.

Palazzi is made of merlot from a single vineyard we call Strada Vecchia, all from our first day of harvest on the 24th of September. In the glass it shows white aromas of spring, the way prunes are white to the eye when they blossom in March. The wine manages to fill the palate completely, then it gets fat and points downwards to a brutal earthiness.