



## PALAZZI 2023

MERLOT

*Crispness and varietal purity define the character of Palazzi 2023. This vintage marked by an almost endless summer and tempered by abundant rainfall has brought us rich, ripe, but above all lively fruit, lifted by a vibrant freshness. The sensations on both nose and palate go hand in hand in a sip of complexity and elegance, leading towards a long-lasting finish, reminiscent of Mediterranean herbs and autumn undergrowth.*

Lorenzo Fornaini  
Head Winemaker

Production area:  
Tenuta di Trinoro in Val d'Orcia - Toscana  
Appellation: IGT Toscana



# TENUTA DI TRINORO PALAZZI 2023 Merlot

Palazzi puts forth a distinctive character of elegance and complexity – the expression of Merlot cultivated at high altitudes. Each vintage rises from a selection of the best vineyard parcels, grown on clay-driven soils similar to those of the west bank of Bordeaux. It was the encounter with these soils that inspired Andrea Franchetti to create Palazzi back in the nineties. Palazzi stands aside Tenuta di Trinoro in expressing the signature complexity and ageability of the Trinoro estate.

### THE VINTAGE AND THE VINEYARDS

The new year began with a significant snowfall in January that blanketed Val d'Orcia in a magnificent layer of snow. However, this moment of peace and harmony lasted only a few days before giving way to a rain-filled winter that replenished the water reserves.

In March, temperatures began to rise, causing the vines to awaken unexpectedly early, only to abruptly slow down with the arrival of spring when temperatures suddenly dropped again. In early April the thermometer struggled to rise above 10°C / 50°F and plant growth proceeded slowly, continuing through May and the first part of June. The mild temperatures and weekly rains dictated a fast pace in vineyard management, as treatments were required before and after every rainfall. The dry conditions of 2021 and 2022 seemed a distant memory and the battle against downy mildew left an indelible mark on this growing season, with 500 mm of rain falling at Tenuta di Trinoro during spring and early summer alone.

Summer arrived suddenly at the end of June, with vegetation virtually exploding. The vines appeared heavy with fruit and the foliage was lush as the summer heat daily exceeded 30°C / 86°F. This weather stretched well into mid-September. At the end of July, a careful green harvest reduced the fruit load while the leaves were left to shade the small clusters as they consumed the water reserves accumulated throughout the year.

The grapes ripened slowly and even the heavy rains mid September did nothing to usher in autumn. We picked the Merlot parcels for Palazzi between September 28th and October 3rd, a little later than usual, preferring the cool hours morning day to bring in our grapes. Despite the turbulent growing season this vintage will be remembered for both quality and generous yields.

### VINIFICATION

Fermentation took place in stainless steel tanks after which the wine aged in French barriques for 6 months. At this point the winemaking team tasted all lots of Merlot and singled out a few high-altitude parcels for the crafting of Palazzi 2023. The final blend continued its ageing in cement vats for an additional 12 months.

On April 17th 2025 during the waning moon we bottled 2,821 bottles of Palazzi 2023.

