



PALAZZI 2022

MERLOT

Palazzi 2022 is the child of a vintage where the weather during spring and summer brought structure and concentration of aromas, while the September rains added joy and grace. The end result is a Merlot with lots of vibrancy and vigour. The bouquet reveals notes of dark berry fruits and cooking spices underlined by balsamic sensations, while the taste is rich and compact with velvety tannins and a long, long finish.

Lorenzo Fornaini
Head Winemaker

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



TENUTA DI TRINORO PALAZZI 2022

Merlot

Palazzi puts forth a surprising 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 which 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 year 2022 presented itself as one of the driest in recent times, following the already arid and challenging 2021. However, our vines reduced their vigour to conserve energy, in memory of the previous year.

Work in the vineyard was meticulous, particularly in managing the foliage - a necessary practice also for the selection of the bunches which followed. In fact, all vineyards were relieved of excess weight, not so much to seek concentration as to help the plant bring its few bunches to ripeness, given the scarce water resources.

At a first glance picking seemed to be anticipated compared to previous harvests, but it then slowed down due to continuous rainfalls: the amount of water normally spread out over several months was concentrated in a few heavy downpours in the beginning of September. This event made temperatures drop and accompanied the Merlot in the last weeks of ripening. The harvest took place rather early, on September 22nd and 23rd. All grapes were hand-picked.

VINIFICATION

As always, the harvest was managed through a radical parcellization of our vineyards, which continued in the cellar, where all lots of wine were kept separate. Fermentation took place in stainless steel tanks after which the wine aged in French barriques for 8 months. At this point the winemaking team tasted all lots of Merlot and decided on a blend of 3 high-altitude parcels for the crafting of Palazzi 2022. The final blend continued its ageing in cement vats for an additional 12 months.

On March 8th, during the waning moon, we bottled 1,235 bottles of Palazzi 2022.

