

PALLADIO



PRODUCER PROFILE

Winemaker: Alberto Antonini (Chianti),
Filippo Delazzari
Estate founded: 1992
Region: Toscana
Country: Italy

Palladio Bianco 2016

WINE DESCRIPTION

60% Chardonnay, 20% Trebbiano and 20% Grillo, this white wine is named for Italy's iconic architect, Andrea Palladio, and is a tribute to the rich beauty and balanced structure typified by the wines of Italy. Like a Palladian masterpiece, this wine represents what the Romans and Greeks intended wine to be: easy to drink and a beautiful companion to food.

TASTING NOTES

Palladio Bianco dances in your mouth, with refreshing acidity and an inviting nose of hints of apple and delicate floral notes.

FOOD PAIRING

This food friendly Bianco is an excellent companion to shellfish, seafood and fresh pasta dishes.

WINEMAKING & AGING

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|-----------------------------------|---|
| Varietal composition: | 60% Chardonnay, 20% Trebbiano, 20% Grillo |
| Fermentation container: | Stainless steel tanks |
| Length of alcoholic fermentation: | 10 days |
| Fermentation temperature: | 58-60 °F |
| Fining agent: | Animal based |
| Type of aging container: | Stainless steel tanks |
| Prefermentation technique: | Cold soak |
| Time on its skins: | 10 |

ANALYTICAL DATA

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|-----------------|----------|
| Alcohol: | 12% |
| pH level: | 3.1 |
| Residual sugar: | 6.5 g/L |
| Acidity: | 5.6 g/L |
| Dry extract: | 17.2 g/L |