

PALLADIO



PRODUCER PROFILE

Winemaker: Alberto Antonini (Chianti),
Filippo Delazzari
Estate founded: 1992
Winery production: 80,000 Bottles
Region: Toscana
Country: Italy

Palladio Chianti 2011

WINE DESCRIPTION

Palladio was the name of an architect from Venice who created many innovative designs during the Renaissance. This modern twist on a classic is a blend of 90% Sangiovese and 5% each of Merlot and Syrah that is vinified in stainless steel tanks and cement vats. The wine is then aged in stainless steel tanks and French oak barriques for 12 months. This creates a fresh, easy-to-drink wine that can easily please friends and guests.

TASTING NOTES

This Chianti is bright ruby red, offering inviting aromas of black cherries, blueberries and elderberries, with undertones of tobacco and cracked black pepper. On the palate, this Chianti is fresh and easygoing, with soft tannins, refreshing acidity and a persistent finish.

FOOD PAIRING

Pair this wine with beef ravioli, barbecued meats, pasta e fagioli or minestrone soup.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Chianti DOCG
Vineyard name:	The Poggiotondo vineyard
Vineyard size:	25
Soil composition:	Calcareous Clay-Loam
Training method:	VSP with Guyot pruning
Elevation:	300-500 feet
Vines/acre:	2,500
Yield/acre:	3.4-3.6 tons
Exposure:	Southwestern
Year vineyard planted:	1968
Harvest time:	September-October
First vintage of this wine:	1965
Bottles produced of this wine:	80,000

WINEMAKING & AGING

Varietal composition:	90% Sangiovese, 5% Merlot, and 5% Syrah
Fermentation container:	Stainless steel tanks and Cement vats
Length of alcoholic fermentation:	7-10 days
Fermentation temperature:	82 °F
Maceration technique:	Racking and Pumpovers
Length of maceration:	3 days
Malolactic fermentation:	Yes
Type of aging container:	Barriques and Stainless steel tanks
Size of aging container:	225 L
Age of aging container:	Two-Five years
Type of oak:	French
Length of aging before bottling:	12 months
Length of bottle aging:	3 months

ANALYTICAL DATA

Alcohol:	12.5%
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