

PALLADIO



PRODUCER PROFILE

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

Palladio Chianti 2009

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 and matured entirely in stainless steel tanks. The skins and juice undergo an intensive eight day maceration period with frequent pumpovers which results in greater color and flavor extraction in the final wine.

TASTING NOTES

Bright ruby-red in color, Palladio Chianti offers inviting aromas of ripe black cherries and wild berries with undertones of tobacco and black pepper. Fresh and easy going on the palate, this Chianti offers soft, integrated tannins, refreshing acidity and a generous finish.

FOOD PAIRING

This is the wine of choice for barbecued fare, pasta e fagioli, pizza or flavorful soups.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Chianti DOCG
Vineyard name:	Chianti zone/The Poggiotondo vineyard
Vineyard size:	125
Soil composition:	Limestone with marine deposits
Training method:	Guyot
Elevation:	330 feet
Vines/acre:	2500
Yield/acre:	3.6 tons
Exposure:	Southwestern
Year vineyard planted:	1996
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
Fermentation temperature:	82 °F
Maceration technique:	Pumpovers
Length of maceration:	8 days
Malolactic fermentation:	Yes
Type of aging container:	Stainless steel tanks
Length of aging before bottling:	6 months

ANALYTICAL DATA

Alcohol:	12.5%
pH level:	3.5
Residual sugar:	2.4 g/L
Acidity:	5.4 g/L
Dry extract:	32 g/L