

PALLADIO



PRODUCER PROFILE

Winemaker: Alberto Antonini (Chianti),
Filippo Delazzari
Estate founded: 1992
Winery production: 60,000 Bottles
Region: Toscana
Country: Italy

Palladio Chianti 2019

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 Sangiovese, Canaiolo and Colorino, which is vinified in stainless steel tanks and cement vats. The wine is then aged in stainless steel tanks and French oak casks 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 fagiole 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:	3.8-4.0 tons
Exposure:	Southwestern
Year vineyard planted:	1968
Harvest time:	September-October
First vintage of this wine:	1996
Bottles produced of this wine:	60,000

WINEMAKING & AGING

Varietal composition:	85% Sangiovese, 10% Canaiolo, 5% Colorino
Fermentation container:	Cement Tanks
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:	oak casks
Size of aging container:	225 L
Age of aging container:	Two-Five years
Type of oak:	French
Length of aging before bottling:	6 months
Length of bottle aging:	3 months
Total SO ₂ :	65 mg/L

ANALYTICAL DATA

Alcohol:	13.29%
pH level:	3.6
Residual sugar:	1.5 g/L
Acidity:	5 g/L
Dry extract:	28.62 g/L