

Franchetti Palazzi 2020

Type:	Tech Specs Red Still Wine
Ingredients:	100 % Merlot
Region/Subregion:	Tuscany, IGT Toscana
Organic?	Yes (not certified)
Vegan?	Yes (not certified)
Biodynamic?	Yes (not certified)
ABV:	15.50%
	A closer look...
Total Production:	90 cases
Vineyard:	Val d'Orcia, where Umbria and Lazio meet.: 450-600 m asl
Soil:	Alluvional soil full of stones and debris.
Age of Vines:	1990
Vineyard Size:	7 hectares
Climate:	The higher vineyards can experience much colder seasons, which can delay some of the ripening for Cabernet Franc. The Merlot has a very good harvest with lots of fruit being picked during harvest. The Merlot sends out rich aromas that they have absorbed, firstly though dry conditions, then cold weather, then rain.
Farming Methods:	Grapes are hand-selected and harvested. Treatments used include sheep manure, copper, sulphur, clay, propolis and grapefruit seed extract. 10,000 plants per hectares can be found here.
Fermentation Methods:	Spontaneous fermentation in stainless steel vats for 10-15 days. Just punching down and nothing else.
Winemaker:	Franchetti Team: Lorenzo Fornaini and Calogero Portannese.
Elevage:	5 months in French oak barrels; 1 year in cement tanks. Bottling Waning moon of May 2021
Fining/Filtration:	No
SO2:	60 mg/l

All about this bottle

Palazzi showcases Merlot at its best, with plush, supple fruit balanced by intense minerality. A blend of grapes from across the estate, Palazzi comes from a selection of older vines of merlot, comprising about five to seven hectares. Several months in new barrel add layers of richness and complexity, making the wine approachable and pleasing from release, with elegant structure that can stand the test of time. It is one of the great examples of Italian merlot, and only a small quantity is produced each year.

