

Il Palio

2022 Chianti Colli Senesi DOCG Tuscany, Italy



Type:	Red Still Wine
Varietals:	Sangiovese, Cannailo and Ciliegiolo (field blend)
Region:	Chianti, Tuscany
Vineyard Size:	15 hectares, 300-400 m above sea level
Planted:	2000 (average age 20 years old)
Farming Methods:	15 hectares, 300-400 m above sea level
Total Production:	1,000 cases
Soil:	Sandy soil with some presence of rocks expecially in the vineyards located around 300 m. a.l.s
Climate:	Due to the proximity of Lago di Chiusi and the altitude of the vineyards, the climate here is maritime.
Fermentation:	Naturally takes place in vitrified concrete tanks, followed by natural malolactic fermentation. There are 5 days of skin contact, with minimal pump-overs. The temperature is controlled (20-23°C) just to ensure extraction of color and fruit notes. Only 10% of the grapes are whole-cluster.
Winemaker:	Michiele Monica
Elevage:	6 to 8 months in concrete, followed by 6 months in bottle
Fining/Filtration:	No

RS	0.1g/L	ABV	13%	S02	40-50mg/L added only during bottling	Sizes	750ML
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ABOUT THIS BOTTLE

Il Palio Chianti Colli Senesi is a new addition to the Italian selection of T. Edward Wines. It is a friendly red wine made from Sangiovese (at least 70%), Canaiolo, and Colorino Toscano, fermented together as a field blend. The grapes come from the area of Chiusi in the province of Siena. This region is located close to Montalcino and Montepulciano, so these grapes are grown in proximity to some of Italy's finest terroirs. However, the climate is a bit warmer here, so the wines tend to be quite fruit-forward. Il Palio was created to celebrate the famous horse race of Siena.

This version of Chianti is fruit-forward, featuring a deep ruby color with violet hues. It offers a fruity bouquet of berries and brushwood, beautifully integrated with light, pleasing spice. This wine does not undergo oak aging, and the bottle aging preserves its fresh expression.