

IL PALAZZINO

Gaiole in Chianti

Six miles south of Gaiole in Chianti, at an altitude of 400 meters above sea level, in what has long been known to the locals as “The Cru” of the Gaiole township, stretch the vineyards of Il Palazzino. Here, the owners Andrea and Alessandro Sderci have created a model estate where the flawless excellence of present results points to even greater aims. As many other producer-friends with whom I have the pleasure of collaborating, Andrea and Alessandro are very young but extremely knowledgeable, passionately involved in their work and always seeking means to improve their already superb wines. By totally eliminating the Trebbiano and Malvasia varieties, both white, from the canonical Chianti blend back in 1984, they have virtually avoided the all too common danger of precocious oxidation, achieving a remarkably appealing rich ruby red colour and an elegance which among Chianti wines I consider unique. By scrupulously selecting their grapes at harvest time and pursuing the selection in the cellars, where only the finest barrels are reserved for bottling, they have heightened to an almost exasperated degree the archetypal qualities that have distinguished Chianti Classico wines of Gaiole from the rest: finesse, warmth and richness, and a bouquet of exceptional wealth, pronouncedly reminiscent of raspberries, violets and the iris of Chianti. Since 1981, hand selected Sangiovese from the best plots has yielded a special

selection Chianti Classico called Grasso Sanese (formerly classified as a proprietary wine) which has dominated blind tastings



throughout the world. Alessandro and Andrea make two other Chianti Classicos: La Pieve (produced from vineyards around the Church of the small village of Monti) and Argenina (produced from the vineyards around the village veering the same name). A non DOC red wine, Casina Girasole, and a Vinsanto complete the range.

A new underground cellar has been added to the original ageing cellar of the 1793 homestead.

“One of the most consistent Chianti producers, this estate run by Alessandro Sderci, continues to fashion modern-styled yet classic wines ...”

Robert Parker,

The Wine Advocate 12/02

Vin Santo

From time to time, Il Palazzino releases to us tiny amounts of exquisite Vin Santo, pressed from air-dried fruit of both the traditional red and white Chianti varieties, and matured for many years in stoppered barrels.

Tuscany

Chianti Classico

Total acreage: 37 acres

Soils: “A lberese” (limestone), “G a lestro” (gravelly marl), and some tufa (ash).

Varieties: Sangiovese plus roughly 2% each of traditional Canaiolo, Malvasia nera, Trebbiano, Malvasia Toscana and Colorino.

Average production: 4,700 cases.

Viticultural highlights: see below

Chianti Classico “Argenina”

Zone: Monti in Chianti

Crus: Argenina

Vineyard Ext: 3 hectares

Average Prod.: 20,000 bottles

95% Sangiovese, 5% Canaiolo fermented and Malvasia Nera in tank and matured 14 months in tanks and neutral casks.

Chianti Classico “La Pieve”

Zone: Monti in Chianti

Crus: la Capanna, le Corti di Sopra, l'Ortolino, Parigi

Vineyard Ext: 3 hectares

Average Prod.: 20,000 bottles

95% Sangiovese, 5% Malvasia nera fermented in cement vats with 2-3 weeks maceration and matured for 14 months in seasoned barriques.

Chianti Classico “Grosso Sanese”

Zone: Monti in Chianti

Crus: Grosso Sanese

Vineyard Ext: 2 hectares

Average Prod.: 10,000 bottles

100% Sangiovese given extensive maceration in wooden fermentors, then matured for 18 months in barriques, 30% of them new.