

PALAZZONE

Rocca Ripeseana

www.palazzone.com



Lodovico & Giovanni Dubini



Il Palazzone and the vines



Italy

UMBRIA

Orvieto

OVERVIEW

In 1969 Angelo Dubini and his wife Maria Locatelli bought this property known as Palazzone and reconstructed the virtually abandoned *casa colonica* on the property for use as a family home. The hilly portion of the land adjacent to Rocca Ripeseana, with its superb view of Orvieto on its majestic crag, consisted of sedimentary soil and clay. Angelo Dubini decided to plant 25 hectares to vines of varieties that he expected would make wine of great complexity and character. In 1982, his two sons, Giovanni and Lodovico, made the first small vintage from these grapes. In 1988, their vintage was sufficient to justify the construction of a winery to process all their own grapes and also to organize and begin the commercial marketing of what is now "Palazzone" wine regarded as one of the most significant labels in Umbria. The final wish of Angelo Dubini was that the historical building of Il Palazzone be restored to its original charm and prominence. Now that the restoration has begun, Il Palazzone is emerging as a remarkable historical building, and when the restoration is complete, it will resume its original role as a provider of hospitality to those who wish to rest a while in its tranquil and beautiful surroundings.

Varieties:

White: Drupeggio (white-berried mutation of Canaiolo), Grechetto, Malvasia Toscana, Procanico (Trebbiano), Sauvignon Blanc, Verdello, Viognier,
Red: Sangiovese, Canaiolo, Montepulciano, Cabernet Sauvignon, Merlot

Total Acreage: about 59 acres

Average Production: 10,000 cases

VINEYARD/CELLAR PRACTICES

- Green harvest in mid-summer, grapes are hand-picked and sorted.
- Grapes are gently pressed, reds are de-stemmed, caps punched-down by hand
- Whites fermented and matured in stainless steel tank; reds matured in *barriques* for the most part, with a portion of Rubbio aged in tank.

WINES

Dubini Bianco Umbria Bianco IGT

Basically a lighter version of Orvieto (that's better than many an Orvieto for twice the price) because it employs Verdello instead of Grechetto as the principal minority partner (after Procanico). A fresh, softly citrus-oriented, medium-bodied wine comprised of all five Orvieto varieties (including Drupeggio, and Malvasia Toscana).

Orvieto Classico Superiore Terre Vineate

A silky, sensuous, juicy wine with a nutty background. It blooms with age with a complexity rarely seen in Italian white wine outside of Soave. One of the tent-pole wines of Orvieto, Procanico and Grechetto comprise about 80% of the blend of this cuvée, with Verdello, Drupeggio, and Malvasia making up the balance.

Rubbio Umbria Rosso IGT

A velvety blend of comprised mostly of Sangiovese, this fresh, florally-fragrant wine is robust and accessible with a concentrated core of medium-bodied black stone fruits, and a mouthwatering, savory-sweet finish.

ACCOLADES

Palazzone's **2009 Orvieto Classico Superiore Terre Vineate** (Procanico, Grechetto) is flat-out delicious, not to mention a steal for the money. Everything is in perfect balance as ripe, juicy peaches, flowers and minerals emerge from this mid-weight white. In 2009 the Terre Vineate seems to have a touch more plumpness than normal, which works beautifully here.

Antonio Galloni, The Wine Advocate



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