LA PALAZZETTA

La Palazzetta is a small family run winery, with 18 hectares of vineyards that are situated on the south-eastern edge of Montalcino in the tiny village of Castelnuovo dell'Abate. Cultivating his vineyards organically, Flavio Fanti is a traditionalist who somewhat straddles the fence. While only utilizing large Slovenian and French oak for his Brunello, he chooses to use various size barrique for his rosso in order to create a wine that is characteristic of Sangiovese Grosso, but incredibly approachable upon release.



Beginning with fruit that is ripe and mature Flavio makes Brunello wines that are big in structure, powerful and pure. Staying true to Tuscany, he favors Sangiovese while avoiding international varieties, and now that his daughter Tea has recently completed her Doctorate in Oenology, they work together in the cellar, ensuring that this winery remains a family affair.



Rosso di Montalcino



Varietal/Blend: 100% Sangiovese

Farming: organic practices

Soil: stony soil

Ave Year Vines Planted: around 2000

Fermentation: in barrel, on skins for 20 days

Aging: 15 months in French oak, 50% of which are new

Alcohol: 14%
Yeast: natural
Fined: none
Filtered: none

Country: Italy

Region: Tuscany

Sub Region: Castelnuovo dell'Abate

Vineyard Size: 18 acres