

Il Palagio



History

Il Palagio dates back to the mid-1500s, and from its very beginning has been an agricultural property. In the late 1700s the Martelli family, an old noble Italian family some of whose members in the past were, quite literally, in bed with the de' Medicis, purchased the estate, which grew in size with their prosperity. In 1819 it was sold to the Countess Carlotta Barbolani of Montauto, widow of the Duke of San Clemente, another old, noble, well-connected and wealthy family. (Montauto Castle outside of Florence built in 1170/80 remains in the family to this day and is a significant, historic tourist attraction.) Il Palagio, in the family's hands for 178 years, produced wine, oil, wheat, corn, sugar beets, peaches, apricots and cherries.

Sting and Trudie find and restore their paradise

In 1990, Trudie began what would become a seven year search for an Italian retreat where she, Sting and their growing family could relax and unwind but, at the same time, would exist for more than just hedonistic pleasure. A dedicated supporter of humanitarian efforts, she wanted a property that also had benefit to the community. In 1997 she found that property in Il Palagio. In recent years Duke Simone Velluti Zati di San Clemente, a descendant of Countess Carlotta, had found it difficult to financially maintain the large villa and sprawling property, some of which he had been forced to sell off and out building had been left to ruin. He accepted Trudie and Sting's "interesting offer" and stewardship of the historic Il Palagio passed to them.



What followed was a decade of restoration and expansion; hundreds of acres that had been sold off by the Duke were reacquired, doubling the size of the estate which now comprises 865 acres, much of it given over to forest. The buildings on the property—some of which date back to the 16th century—were restored and modernized. The “new” buildings—a grain store, oil mill and wine production area built in the early 1900s—were in particularly bad shape.

Concurrently, the couple began renovation of the vineyards replacing 27 acres of vines in 2000 under the direction of the late famed viticulturist Alan York whose in career in organic and biodynamic agriculture spanned more than forty years. As Trudie commented in a September 2007 story in *Food & Wine Magazine*, “I think biodynamic is the way to go.” The vineyards have been expanded and today 65 acres are planted to grapevines.

At the same time, the olive groves on the property—totaling 8,000 trees—that are hundreds of years old (and, incidentally, Sting’s favorite spot on the property), were sensitively returned to full production under the watchful eye of the estate manager, Paolo Rossi.

Trudie describes the establishing of the bee colonies as her passion project. “I have a huge belief in the importance of bees, not just for their honey which is a healing and delicious food, but the necessity of bee colonies that are vital to the health of the planet.” Together, Trudie and Paolo have built happy homes for bees which today numbers over 80 colonies.

It is a fact that any and everything that grows at Il Palagio does so at Paolo’s command. His love of and care for the property is understandable when you learn that he was born there and his lived there his entire life: Paolo, along with his sister, Bina, are the children of the Duke’s estate manager and, in a somewhat Downtown Abbey-esque scenario, when coming of age, followed their father’s footsteps in service to the estate. While Paolo oversees all of the agricultural concerns, Bina manages the household.

Today, the estate is a thriving enterprise that employs local residents, supplies fruits and vegetable to the neighboring communities, provides premium organic honey and olive oil available to the European market and wines sold in Europe and the United States.

Philanthropy

Trudie and Sting have a well-documented commitment to philanthropic efforts. In 1989 they founded the Rainforest Foundation which has raised more than \$25 million to support indigenous rainforest peoples and help them protect their ancestral lands. As a UNICEF ambassador, Trudie has raised multiple millions of dollars for their efforts. A portion of the proceeds from the sale of Il Palagio products is earmarked to benefit charities.





Winemaker Paolo Caciorgna

Paolo Caciorgna, gifted and experienced oenologist and wine expert, was born in Siena in 1964, to a wine-producing family, and was educated in Tuscany. Following a series of appointments, including experience in California and France, he became a consultant in 1997, and since then he has worked with thirty of the finest wine producers in Italy, including over twenty in Tuscany. He is the wine producer for his family company, Caciorgna Pietro, with a relatively tiny five acres and a limited production of around 1,800 bottles.

“Wine is like a beautiful piece of music already written. An opera that the musician or the tenor has to perform. The notes are always the same, but the result is always different and often exciting. Every day I work to become a good interpreter of the grapes; grapes that with great care and sensibility are cultivated by using all the instruments, antique and modern, that allow me to express their quality.”
– Paolo Caciorgna

Vineyard manager and winemaker Daniel O' Donnell

In 2013 when Alan York's failing health curtailed his projects, Trudie and Sting reached out to Daniel O'Donnell. The global wine industry has long regarded Daniel's innate talent for skillful blending of balanced and genuine wines displaying regional authenticity and excellent quality. Additionally he is an international expert on vine stock most suited to particular vineyard sites and the maintenance of those vines for optimal health and production. Daniel's international wine consulting services include blending wine for major global wine producers/sellers including, Italy's MGM Mondo del Vino and Sweden's System bolaget, as well as an a-list of producer clients in Chile, Argentina, Turkey, France, Italy, Uruguay and California.

Daniel's first projects are to increase the yield of the existing vineyards which he feels are unnecessarily low at an average of one ton per acre. His goal is to double the output which will produce more wine of higher quality. He has also recommended and will supervise the replanting of 37 acres of 60 – 70 year old vines that are old and in ill health.

In explaining his attraction to the project, Daniel commented that he is not only impressed with the potential of the Il Palagio vineyards, but the careful way that Trudie and Sting have avoided a monoculture.

“The 65 total acres of vines are not contiguous. To the contrary, there's a plot here next to a forest, a plot there, next to a vegetable garden, another plot next to a field of sunflowers which leads to beneficial biodiversity in addition to being beautiful. And, incidentally, the best peas I've ever had in my life were there.”

While the benefit of his efforts in the vineyard will take time to be realized, we'll see evidence of his participation more immediately: Daniel and Paolo have created a red blend of wine from Il Palagio vineyards and three other neighboring estates that will be released under the label *Message in a Bottle*. The wine will be available in the U.S. at the end of March of this year.



When We Dance 2014



Named after another of Sting's songs, When We Dance, a DOCG Chianti, made predominantly with Sangiovese, with small quantities of Canaiolo and Colorino. It is a great everyday good value Chianti.

Denomination: CHIANTI – D.O.C.G.

Area of production: Figline Valdarno (Firenze) district Particella N° 50, 72 del Mappale N° 27. Particella N° 8, 47,57 del Mappale N° 37.

Height: 1,083 above sea level.

Soil: Medium blending with presence of sand, clay rich of magnesium and calcium.

Exposure: South – Southeast.

Vine density: 2,000 vines per acre.

Type of cultivation: Guyot.

Varieties: 90% Sangiovese , 5% Canaiolo, 5% Colorino

Rootstock: 420 A - 1103 Paulsen – SO4.

Harvest: Early October.

Yield per acre: 4,400 pounds.

Vinification: Fermentation in stainless steel.

Maceration: Two days at 50° F – four to six days at 82° F/86° F.

During maceration: Four open pump-over per day and punching down the cap two times per day.

Malolactic fermentation: In stainless steel.

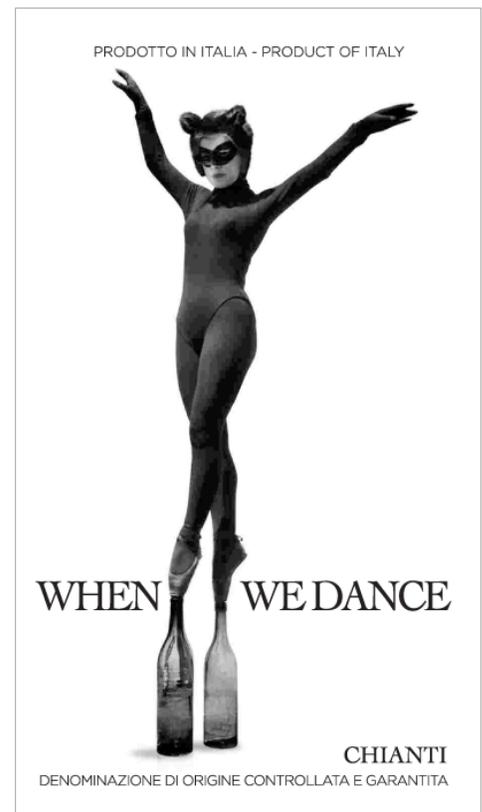
Aged: Six months in stainless steel.

Refinement in bottles: Three months.

Tasting notes: Aromas of ripe black cherries, sandalwood, cedar and strawberry compote. Texturally even and balanced bright acidity, juicy fruits and a joyful, lingering sense of the vineyards at Il Palagio. Perfect for combining with traditional Tuscan recipes.

Made from 100% organically grown grapes.

Alcohol: 12%



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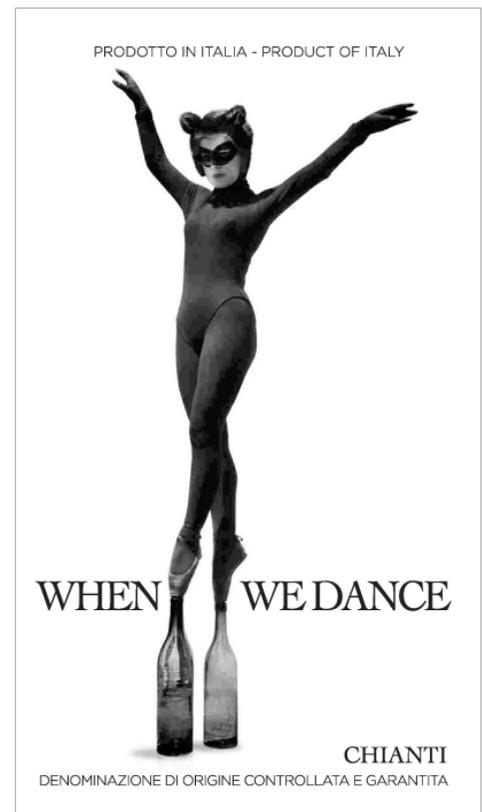
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Message in a Bottle 2013

When Sting wrote his iconic song, Message in a Bottle, he sang of the universal human need to connect. And what better way to enjoy a delicious bottle of wine with friends. Message in a Bottle joins the portfolio of widely acclaimed wine produced at Sting and Trudie Styler's Tuscan Vineyards.

Denomination: Tuscany.

Area of production: From several locations in the Province of Firenze and Siena

Height: 328 - 656 feet above sea level

Soil: Medium blending with presence of sand, clay rich of magnesium and calcium

Exposure: South – Southeast

Average vine age: 15 years

Training system: Spurred cordon

Varieties: Sangiovese (70%), Syrah (15%) and Merlot (15%)

Harvest: Hand-harvested the second fortnight in September

Vinification: Fermentation in stainless steel

Maceration: 7 - 8 days at 68° F

Refinement in bottles: Four months

Tasting notes: With complex aromas of cherries, wild blackberries and spices, this wine will complement many dishes. But pairs most perfectly with friends, loved ones and convivial conversation. Send an SOS to someone to come and share it with you.

Alcohol: 13%

TA: 5.51 g/L

pH: 3.43



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Height: 328 - 656 feet above sea level.

Soil: Medium blending with presence of sand, clay rich in magnesium and calcium.

Varieties: 80% Sangiovese, 10% Merlot and 10% Syrah.

Harvest: Hand-harvested at the end of September.

Maceration: 10 days.

Vinification: Fermentation in stainless steel tanks at 77° F.

Refinement: Five months in stainless steel.

Tasting notes: Intense and fruity notes of ripe red fruits and sweet spices. Strong personality, harmonious structure and well-complexed tannins, with a long finish. Pairs well with red meats, seasoned pecorino cheese and Fiorentina steak.

Alcohol: 13%



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Casino delle Vie 2012



Like Sister Moon, this wine is also a Super Tuscan (IGT), comprising Sangiovese, Cabernet Sauvignon, Cabernet Franc and a small quantity of Merlot. It is an intense wine for day-to-day drinking. Casino delle Vie is named after a property on the estate. Literally it means 'little house by the roads', but a more colloquial interpretation might be 'the muddle of ways', inviting philosophical musings on the paths we take in life ... after a few glasses of wine of course!

Denomination: Tuscany.

Area of production: Figline V.no (Florence) district Particella N° 8, 57 del Mappale N° 37.

Height: 1,083 above sea level.

Soil: Medium blending with presence of sand, clay rich of magnesium and calcium.

Exposure: South – Southeast.

Vine density: 2,000 vines per acre.

Type of cultivation: Guyot.

Varieties: 75 % Sangiovese, 15 % Cabernet Sauvignon, 10 % Merlot and Cabernet Franc.

Rootstock: 420 A - 1103 Paulsen – SO4

Harvest: Early October.

Yield per acre: 4,400 pounds.

Vinification: Fermentation in stainless steel.

Maceration: Two days at 50° F – four to six days at 82° F/86° F

During maceration: Four open pump-over per day and punching down the cap four times per day.

Malolactic fermentation: In stainless steel.

Aged: 12 months in used barriques.

Refinement in bottles: Six months.

Tasting notes: Aromas of mint, spice and blueberries turn to currants. Full body, with dense palate of almost jammy fruit, but then turns soft and fresh.

Alcohol: 13.5%

The fruit for this vintage was farmed 100% biodynamically.



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Sister Moon 2012



Sister Moon is the flagship of the estate, a Super Tuscan (IGT) wine, named after Sting's song Sister Moon. The wine is a blend of Sangiovese, Merlot and Cabernet Sauvignon; full-bodied with real Tuscan character.

Denomination: Tuscany.

Area of production: Figline V.no (Florence) district Particella N° 50, 72 del Mappale N° 37. Particella N° 66, 397, 583 Mappale N° 28

Height: 1,083 feet above sea level.

Soil: Medium blending with presence of sand, clay rich of magnesium and calcium.

Exposure: South – Southeast.

Vine density: 2,000 vines per acre.

Type of cultivation: Guyot.

Varieties: 45 % Sangiovese, 45 % Merlot, 10% Cabernet Sauvignon.

Rootstock: 420 A - 1103 Paulsen – SO4.

Harvest: End of September for Merlot, 10 October for Sangiovese, 14 October for Cabernet Sauvignon.

Yield per acre: 4,400 pounds.

Vinification: Fermentation in stainless steel.

Maceration: Two days at 50° F – four to six days at 82° F/86° F.

During maceration: Four open pump-over per day and punching down the cap four times per day.

Malolactic: In barriques (new and used).

Aged: 15-18 months in barriques.

Refinement in bottles: Six months.

Tasting notes: Aromas of black pepper and black licorice with blackberries. Full body, with soft and round tannins and a polished tannic finish. It fills your mouth and then caresses your taste buds.

Alcohol: 14%.

The fruit for this vintage was farmed 100% biodynamically.



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