



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.

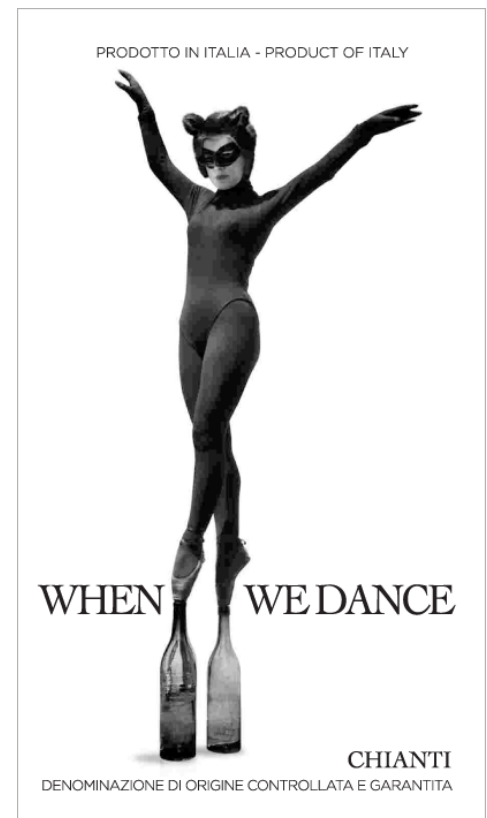
Aged: Six months in stainless steel.

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: 14%



il Palagio