

il Palagio
1530

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ROSSO TOSCANA IGT

“A wine is like a song; it has to tell a story.”
– Sting

VARIETIES: 80% Merlot & 20% Sangiovese

THE ESTATE: Grapes from several vineyards in the provinces of Florence and Siena grown 1,082 feet above sea level in soil composed of sand and clay rich in magnesium and calcium

WINEMAKING: Harvesting carried out end of September for Merlot and beginning of October for Sangiovese. Alcoholic fermentation in stainless steel tanks; Maceration for 7 days at 10°C - 8 days at 28°C/30°C. The merlot is aged in French oak tonneaux and the Sangiovese in 25hl barrels, both for 12 months followed by 4 months of refinement in bottle

TASTING NOTES: Intense aromas of red fruit with notes of spices. Full-bodied with delicate acidity and soft, round tannins followed by a complex and elegant finish.

ABV: 14%

SRP: \$99.99

Wine Spectator 92
Points

**BEYOND
the MUSIC**

Named for the Estate’s year of founding, 1530. It is the first Super Tuscan crafted by Riccardo Cotarella since joining Il Palagio.

