

La Palazzetta VISCONTI



Located at 365 m a.s.l. on the South-East side of Montalcino, La Palazzetta with 20 hectares of vineyards and 2500 olive trees dominates the magnificent view of the Abbey of Sant'Antimo. The production of Rosso di Montalcino DOC, Brunello di Montalcino DOCG, Sant'Antimo Rosso DOC and extra-virgin olive oil increase the value of the local area and preserve what comes every year from Nature. Not extremely cold winters, hot summers, rainy and humid springtimes and autumns create in these limestone and rocky lands very fragrant wines with intense colors and pleasant acidity and tannins. The natural principles of cultivation and production will receive the organic certification starting with the harvest of 2018.

With an attentive care in the vineyards according to the organic farming method. Following to 30 years of wine making experience, tradition and innovation lead our handpicked grapes to the natural process of vilification. Controlled temperature fermentation, aging in French oak barrels, "lighter bottles".

In 2016 La Palazzetta was awarded with the "Ecofriendly Cellar Diploma" because of the production of healthy wines for the consumers, the commitment on ecologically sustainable values, the realization of projects aiming to land and vineyards protection and the actuation of energy saving plans.





SANT'ANTIMO ROSSO D.O.C.

GRAPES: Sangiovese and Colorino Toscano
VINIFICATION: The grapes after a careful selection during the harvest are traditional vinified in stainless steel tanks with indigenous yeasts and bacteria.
AGEING: 1 year in french tonneaux
TASTING NOTES: Intense ruby with purple reflections. Soft fruity notes. Cherry, soft tannins, good acidity.
ALCOHOLIC CONTENT: 14,50% vol.



ROSSO DI MONTALCINO D.O.C.

GRAPES: Sangiovese 100%
VINIFICATION: After the hand selection and harvesting, two days of cold maceration followed by alcoholic fermentation at controlled temperature in stainless still tanks, followed by malolactic fermentation.
AGEING: 14 months in french tonneaux from 5 hl.
TASTING NOTES: Bright ruby red with violet reflections. Intense, fresh, fruity with typical variety of violet, cherry and plum. Soft tannins, good acidity, gentle, soft with intense length.
ALCOHOLIC CONTENT: 14,50% vol.



BRUNELLO DI MONTALCINO D.O.C.

GRAPES: Sangiovese 100%
VINIFICATION: After a careful selection and harvesting of the grapes, start the alcoholic fermentation at a controlled temperature and maceration of about 20 days with indigenous yeasts, followed by malolactic fermentation.
AGEING: 3,5 years in french oak cask
TASTING NOTES: Intense and powerful, rich in aromas, with fruity notes, blackberry and blueberry combined with hints of chocolate. Soft tannins, good acidity, harmonious and elegant.
ALCOHOLIC CONTENT: 14,50% vol.



BRUNELLO DI MONTALCINO DOCG RISERVA

GRAPES: Sangiovese 100%
VINIFICATION: Only in the best vintages, after a careful selection and hand harvesting of the grapes, start the fermentation at a controlled temperature and maceration of about 20 days
AGEING: 5 years in french oak cask
TASTING NOTES: Intense and powerful, rich in aromas, blackberry and blueberry, hints of chocolate, tobacco, balsamic, ethereal. Powerful tannins, harmonious and elegant, wine of extreme longevity.
ALCOHOLIC CONTENT: 14,50% vol.



SANT'ANTIMO VISCONTI D.O.C.

GRAPES: Sangiovese and Colorino Toscano
VINIFICATION: The grapes after a careful selection during the harvest are traditional vinified in stainless steel tanks with indigenous yeasts and bacteria.
AGEING: 1 year in french tonneaux
TASTING NOTES: Soft fruity notes. Cherry, soft tannins, good acidity.
ALCOHOLIC CONTENT: 14,50% vol.



ROSSO DI MONTALCINO IGT VISCONTI

GRAPES: Sangiovese 100%
VINIFICATION: After the selection and harvesting of Sangiovese grapes, two days of cold maceration followed by alcoholic fermentation at controlled temperature in stainless still tanks, followed by malolactic fermentation.
AGEING: About 14 months in french tonneaux
TASTING NOTES: Intense, fresh, fruity with typical variety of violet, cherry, plum. Soft tannins, good acidity, Gentle, soft with intense length
ALCOHOLIC CONTENT: 14,50% vol.



BRUNELLO DI MONTALCINO VISCONTI

GRAPES: Sangiovese 100%
VINIFICATION: After a careful selection and harvesting of the organic grapes, start the natural fermentations, with indigenous organisms present on the skin of the grapes, in stainless steel.
AGEING: 3,5 years in french oak cask
TASTING NOTES: Intense and powerful, rich in aromas, with fruity notes, blackberry and blueberry combined with hints of chocolate. Soft tannins, good acidity, harmonious and elegant.
ALCOHOLIC CONTENT: 14,50% vol.