

# Palio

2005 ABRUZZO, ITALY

**Name Story** Palio is named for an annual race in the Teramo province of Abruzzo where teams compete for a prize by rolling barrels through the streets.

**Vineyards and Winemaking** Hand-picked in small baskets from hillside vineyards that face the Adriatic. Cooling sea breezes temper the hot days and allow for full ripeness and balance. Clay and limestone soils. Temperature-controlled fermentation and aging in oak casks.

**Grapes** 100% Montepulciano.  
Picked: October 10, 2005.

**Tasting Notes** *Aroma:* Ripe black cherry, almond and fresh herbs. *Taste:* Rich cherry with hints of nutmeg and mint, and sweet, delicate tannins.

**Drink by Date** Now through 2011.

**Winemaker** *Stefano Chioccioli.* A longtime winemaker for Chianti Ruffino, Stefano Chioccioli has now hit celebrity status as a freelance consulting agronomist/enologist. He is the first Italian winemaker to get a 100-point score from Robert Parker.

**Reviews**



Featured in *Everyday with Rachael Ray* magazine as a ‘30 minute meals’ perfect pairing.

“Spice notes take center stage and are enhanced by deep tones of blackberries, cherries, black chocolate and espresso.”