



Palazzo del Mare, Italy

Sicily's geography and climate are perfectly suited for the production of healthy, ripe grapes and quality wines.

Palazzo del Mare's vineyard sites are situated at an altitude of 200-300m, ensuring cooler night time temperatures which preserve crucial acidity in the grapes. Yields are naturally limited by the winds and the wines tend to be harvested earlier than many of their neighbours and consequently are bright and fresh. The Catarratto particularly displays that signature crisp, citrus laced fruit filled style while the Nero d'Avola delivers ample ripe, plummy fruit.

Viticulture

A combination of hand and machine harvested grapes. Yields are naturally limited by the winds and climatic conditions on the island and average around 7 tonnes per hectare. Vineyard sites are situated at an altitude of 200-300m, ensuring cooler night time temperatures which preserve crucial acidity in the grapes. The average age of the vineyards are 15 years old. The Palazzo wines tend to be harvested earlier than many of their neighbours and consequently they are bright and fresh with no jammy, baked flavours.

Winemaking

Cold soaking for both reds and whites ensure the full flavour of the grapes is released into the must. Fermentation takes place in stainless steel temperature controlled tanks.

Highlights

- Harvested earlier than many of their neighbours for bright and fresh fruit with no jammy, baked flavours.
- Yields are naturally limited by the winds and climactic conditions on the island and average around seven tonnes per hectare.
- Cold soaking for both reds and whites ensure the full flavour of the grapes is released into the must.

Palazzo del Mare Their Wines >

Item	Vintage		Pack size (cl)
3201	2022	Palazzo del Mare, Catarratto, IGT Sicily, Italy	6 x 75
3202	2022	Palazzo del Mare Rosso, IGP Terre Siciliane, Italy	6 x 75

Orders: orders@alliancewine.com