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TENUTA IL PALAGIO



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Il Palagio is set above the picturesque Tuscan town of Figline Valdarno, amid the rolling hills of the lush, fertile Tuscan countryside, about 40 minutes south of Florence.



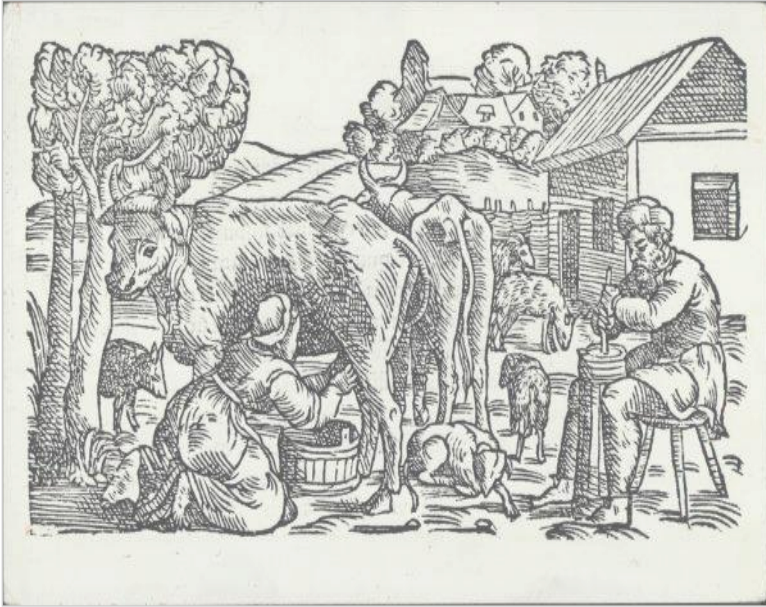


350 HECTARES
(ALMOST
900 ACRES)

GUESTHOUSES, LAKES, OAK FORESTS, CYPRESS TREES AND MAGNIFICENT GARDENS, AS WELL AS OLIVE GROVES, A FARM AND VINEYARDS PRODUCING AWARD-WINNING WINES



HISTORY



Villa Il Palagio estate lies amid the rolling hills of the lush, fertile **Tuscan countryside south of Florence**. The private home of Sting and his wife Trudie Styler and the favorite retreat for their friends and growing family, this truly remarkable sixteenth-century estate nestles among the vineyards of the Chianti region.

Il Palagio is set above the picturesque Tuscan town of Figline Valdarno. It has been the **summer home for Sting and Trudie's family** for the last two decades, and the setting for many of their intimate parties, private concerts and anniversaries. The estate — the villa, its guesthouses, vineyards and olive groves — has been lovingly restored by Sting and Trudie, and is now a vibrant and fully functioning organic farm and vineyard.

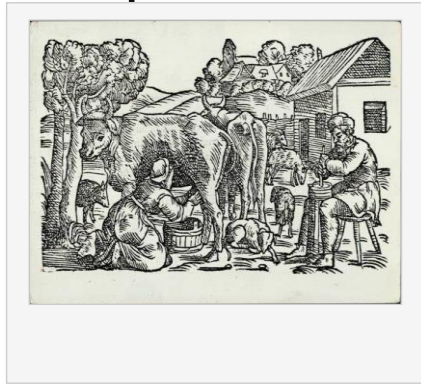
From the mid-1500s Il Palagio has harvested, fermented and bottled its own wines. Sting and Trudie have gone to great lengths to keep the tradition alive. Using organic farming methods, they have replanted 27 acres of vineyards since 2000, resulting in four beautiful reds: Roxanne, Casino delle Vie, Sister Moon and When We Dance.

From its very beginning, in the 1500's, Il Palagio has been an agricultural property. In the late 1700s the Martelli family purchased the estate, which grew in size with their prosperity. In 1819 it was sold to the Countess Carlotta Barbolani of Montauto, widow of the Duke of San Clemente. Il Palagio, in the family's hands for 178 years, produced wine, oil, wheat, corn, sugar beets, peaches, apricots and cherries.



HISTORY

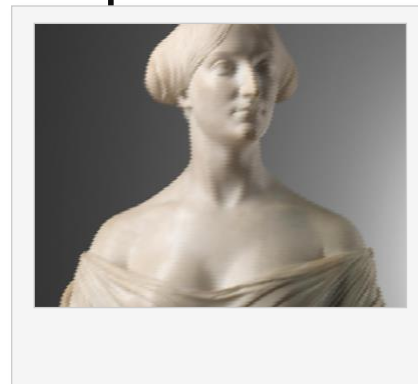
MID-1500s
Agricultural
property



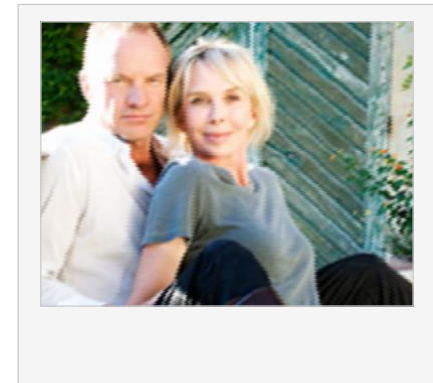
Late 1700s
Property purchased
by Martelli family



1819
Sold to Countess
Carlotta Barbolani of
Montauto



1997
Sting and Trudie find
and restore their
paradise





STING & TRUDIE

FIND & RESTORE THEIR PARADISE



In 1990, Trudie Styler began what would become a seven-year search for an Italian retreat. In 1997 she found Il Palagio. With stewardship of the historic Il Palagio passed to Trudie and Sting, there followed a **decade of restoration and expansion**; hundreds of acres that had been sold off by the Duke were reacquired, doubling the size of the estate which now comprises 865 acres, much of it given over to forest.

The buildings on the property— some of which date back to the 16th century—were restored and modernized.

Concurrently, the couple began renovation of the vineyards **replacing 27 acres of vines** in 2000 under the direction of the late famed viticulturist Alan York whose in career in organic and biodynamic agriculture spanned more than forty years. As Trudie commented in a September 2007 story in Food & Wine Magazine, “I think biodynamic is the way to go.” The vineyards have been expanded and today 65 acres are planted to grapevines.



STING & TRUDIE



The olive groves on the property—some 8,000 trees, hundreds of years old—were sensitively returned to full production under the watchful eye of the estate manager, **Paolo Rossi**. The olive groves are, incidentally, Sting's favorite spot on the property. Meanwhile, Trudie's passion project is the bee colonies. "I have a huge belief in the importance of bees, not just for their honey which is a healing and delicious food, but the necessity of bee colonies that are vital to the health of the planet." Together, Trudie and Paolo have built happy homes for bees which today numbers over 80 colonies.

It is a fact that any and everything that grows at Il Palagio does so at Paolo's command. His love of and care for the property is understandable when you learn that he was born there and has lived there his entire life: Paolo, along with his sister, **Bina**, are the children of the Duke's estate manager and followed their father's footsteps by working on the estate. While Paolo oversees all of the agricultural concerns, Bina manages the household.

Today, the estate is a thriving enterprise that **employs local residents**, supplies fruits and vegetables to the neighboring communities, provides premium organic honey and olive oil available to the European and US markets and produces highly regarded wines sold in Europe and the United States.

STING & TRUDIE

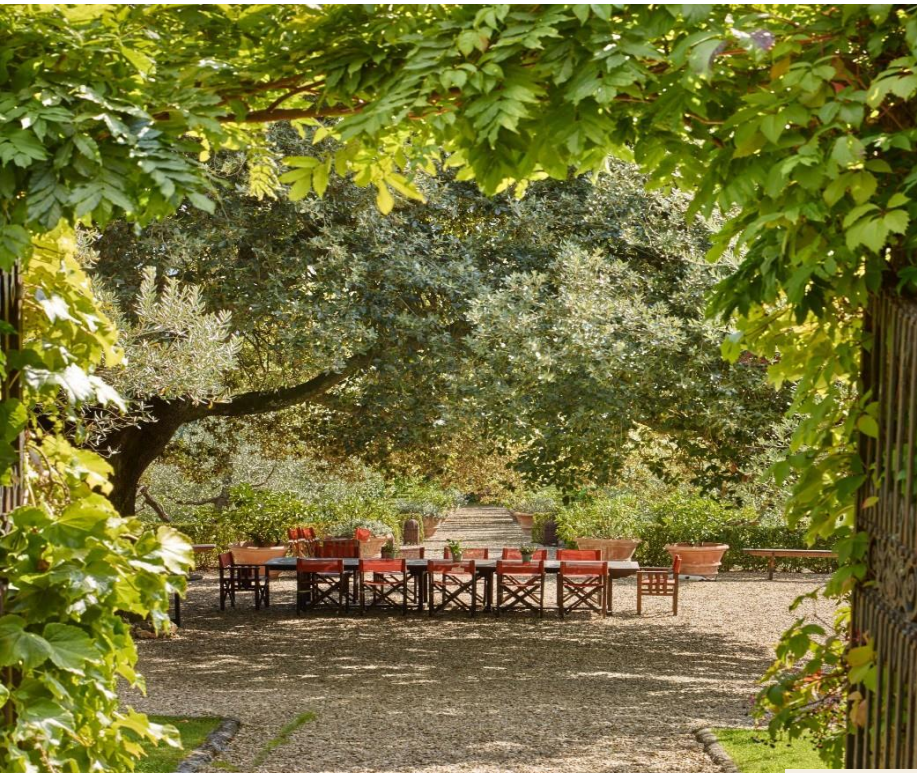
PHILANTHROPY



Trudie and Sting have a well-documented **commitment to philanthropic efforts**. In 1989 they founded the Rainforest Foundation, which has raised more than \$40 million to support indigenous rainforest peoples and help them protect their ancestral lands. As a **UNICEF ambassador**, Trudie has raised \$10 million for their efforts. A portion of the proceeds from the sale of Il Palagio products is earmarked to benefit charities.



PAOLO ROSSI - ESTATE MANAGER



Paolo's love of and care for the property is understandable when you learn that he was born there and his lived there his entire life.

A DECADE OF RESTORATION AND EXPANSION

The property now spans 865 acres, much of it given over to forest. The buildings on the property—some of which date back to the 16th century—were restored and modernized. The “new” buildings—a grain store, oil mill and wine production area built in the early 1900s—were in particularly bad shape.



A NEW ERA OF BIODYNAMIC VITICULTURE



The new owners replaced 27 acres of vines in 2000 under the direction of the late famed viticulturist Alan York whose career in organic and biodynamic agriculture spanned more than forty years.

THE VINEYARDS HAVE BEEN EXPANDED AND TODAY 65 ACRES ARE PLANTED TO GRAPEVINES.





OLIVES AND HONEY PRODUCTION

8,000
OLIVE
TREES



80
BEE
COLONIES



Trudie Styler and the Il Palagio Wine team



TENUTA IL PALAGIO FARM SHOP



The Farm Shop was opened in 2010, just down the road from Il Palagio, where the estate's honey, olive oil and world-class wines are sold, all organically grown on the property.

ACCOMMODATIONS

4 GUEST HOUSES









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IL PALAGIO WINES





ROXANNE RED 2018



A COMPLEX AROMA OF CHERRIES, WILD BLACKBERRIES AND SPICES

70% SANGIOVESE / 15% SYRAH / 15% MERLOT

Message in a Bottle now joins our portfolio of widely acclaimed wines. A versatile and very drinkable Toscana IGT, this wine complements many dishes. With an alcohol content of 13%, it is aged for 12 months in French oak barrels.

VINIFICATION

Vinification in stainless steel vats at 20°C for 7-8 days of maceration.

GRAPE SOURCING

From the province of Firenze and Siena

WINEMAKER NOTES

Aged in French oak barrels for 12 months.



ROXANNE WHITE 2018



FRESH AND PLEASANTLY ACID WITH A LONG FINISH.

DELICATE, FLORAL WITH NOTES OF CITRUS, A HINT OF PINEAPPLE AND BANANA.

84% VERMENTINO/ 14% SAUVIGNON / A LITTLE TREBBIANO

Message in a Bottle now joins our portfolio of widely acclaimed wines. A blend of Vermentino (84%), Sauvignon (14%) and a little Trebbiano, it is ideal as an aperitif or to accompany fish dishes and vegetables. With an alcohol content of 12.5%, it is aged for 5 months.

VINIFICATION

Alcoholic fermentation in stainless steel tanks at low temperature, 10-13°.

HARVEST

Manual harvesting carried out between the 15th of August and the 10th of September.

CASINO DELLE VIE 2017



SWEET CHERRIES, CRUSHED FLOWERS AND LICORICE.

SANGIOVESE 80%, 20% CABERNET S., A LITTLE OF MERLOT

This wine is named after a property on the estate and when translated it means “little house by the roads.” Colloquially, this can also mean “the muddling of the ways,” suggesting philosophical musings on the paths we all take in life.

VINIFICATION

Fermentation in stainless steel. Maceration 2 days at 10°C – 4/6 days at 28-30°C. During maceration: 4 open pump-over/day and punching down the cap 4 times/day.

GRAPE SOURCING

Figline V.no (Florence) district Particella No 8, 57 del Mappale N34, SE Exposure

WINEMAKER NOTES

Rootstock: 420A-1103 Paulsen-S04, Guyot cultivation. Malolactic fermentation in stainless steel. Aged 12 months in used barriques and refined in bottle for 6 months.



WHEN WE DANCE 2018



CHERRY.

SANGIOVESE 95%, 5% CANAILOLO, COLORINO

This charming every day Chianti is again named after a Sting song – When We Dance. With 95% Sangiovese blended with Canaiolo and Colorino grapes, the alcohol content is 13%. When We Dance is a glorious ruby red color and has a palate that is balanced and smooth. Perfect for combining with traditional Tuscan recipes.

VINIFICATION

Fermentation in stainless steel. Maceration 2 days at 10°C – 4/6 days at 28-30°C. During maceration: 4 open pump-over/day and punching down the cap 4 times/day.

GRAPE SOURCING

Figline V.no (Florence) district
Particella No 50, 72 del
Mappale No 27 Particella No
8 del Mappale No 37.

WINEMAKER NOTES

Rootstock: 420A-1103 Paulsen-S04, Guyot cultivation. Malolactic fermentation in stainless steel. Aged 6 months in stainless steel and refined in bottle for 3 months.



SISTER MOON 2015



SWEET CHERRIES, CRUSHED FLOWERS AND LICORICE.

45% SANGIOVESE / 45% MERLOT / 10% CABERNET

Named after Sting's song "Sister Moon", this was the first IGT Toscano wine produced at Il Palagio. With an alcohol content of 14.9%, it is aged for 24 months in new French barriques.

VINIFICATION

Fermentation in stainless steel. Maceration 2 days at 10°C – 4/6 days at 28-30°C. During maceration: 4 open pump-over/day and punching down the cap 4 times/day.

GRAPE SOURCING

Figline V.no (Florence) district
Particella No 50, 72 del
Mappale No 27, Particella No
47, Mappale No 37.

WINEMAKER NOTES

Rootstock: 420A-1103 Paulsen-S04, Guyot cultivation. Malolactic fermentation in barriques. Aged 15-18 months in barriques and refined in bottle for 6 months.



“Il Palagio is like stepping into a painting and one of our favourite places on Earth.

We hope you fall in love with it as much as we have.”

Sting and Trudie

