



- The Le Palaie farm was founded in 1996 when Nino Angelo Caponi bought a **farmhouse from the 1600s** with the aim of creating a Buen retiro, a place of peace where children and grandchildren could meet and spend their holidays.
- The Winery and vineyards are located in **Peccioli, on a beautiful hillside near Pisa** in the region of Tuscany. It descends from the high cliffs of Volterra to the Arno river. Nino Caponi was astonished by the beauty of the Valdera and he decided to plant vineyards in a sustainable manner and to involve the whole family in this winemaking adventure.
- The Le Palaie estate has 19 hectares are dedicated to vineyards that produce 10 different wines. **They are eco conscious and the winery will be certified organic by the end of 2021.**

Varietal: 40% Cabernet Sauvignon, 40% Merlot, 20% Petit Verdot

Appellation: IGT Toscana

Production Zone: Terre di Pisa, towards the Coast of Tuscany. Altitude 200-250 mt asl.

Soil: Hilly ground of medium assortment, tending to sandy rather loose and poor in nutrient

Vinification: Hand picked. 15-day maceration at a temperature of 28 degrees in small thermo-controlled stainless-steel vats.

Maturation: 12 months in 225l French oak barrels plus 3 additional months in stainless steel tanks. In bottle for 24 months.

According to the producer, BULIZIO is “made up of moods and light”. Winner of numerous international awards that have brought him close to the rank of “Super Tuscan” famous all over the world.



- *Intense ruby red color with slight garnet red shades. This Super Tuscan style wine is full-bodied with rich aromas, a smooth and velvety taste with well balanced tannins.*
- *Excellent with rich foods and grilled red meats, like for example braised beef or a grilled thick cut porkchop and roasted rosemary potatoes.*