



**DREI DONÀ**  
— TENUTA LA PALAZZA —

# CUVÉE PALAZZA

*This Sangiovese is the return of our historic wine made from 1959 to 1979. This Riserva is created from a small blend of local grapes with Sangiovese, fermented in temperature-controlled cement tanks and aged in large oak casks.*



**GRAPE VARIETIES:** Sangiovese 90%, Ancellotta 3%, Cabernet Sauvignon 7%

**VINEYARD SIZE:** 4.10 hectares (10 acres)

**AVERAGE YIELD PER HECTARE:** 76 q\ha, 49.5 hl\ha (7.9 tons of grapes per hectare producing 4950 lt).

**SOIL:** clay and silt with a calcareous vein at a depth of 1.5 meters.

**HARVEST:** by hand (2nd and 3rd weeks of September) selecting the best grapes.

**WINEMAKING:** fermentation at controlled temperatures between 28 and 30°C in concrete tanks for approximately 12 to 18 days, punching down the cap several times per day. Malo-lactic fermentation in concrete tanks.

**AGING:** "Cuvée Palazza" is entirely aged in traditional large (2500 lt and 1500 lt) French oak casks for about 23 months. Brief bottle aging before release.

**NOTE:** "Cuvée Palazza" is an important wine of great character for important occasions. Its full-bodied, deep plush texture, balanced acidity and highly extracted sweet tannins are the base for red fruit, floral, earthy, and coconut aromas. It bursts forward with powerful, juicy fruit accented by lovely fragrance and sweet spice. All elements come together marvelously in a long, rich finish.

**AGING POTENTIAL:** 12 - 18 years and more.

**AVAILABLE SIZES:** 75 cl. & 1.5 lt.

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