



DREI DONÀ
— TENUTA LA PALAZZA —

Graf Noir is the family's Gran Riserva. It's the result of vinifying Sangiovese, Uva Longanesi, and Cabernet Franc together. From a small vineyard of about 2 acres, it ages 30 months in barrels and another 30 months in the bottle. It remains unfiltered and is produced in tiny quantities. Graf Noir is a German horse; black, enormous, powerful. He looks you straight in the eyes and isn't afraid of anything. The wine, too, is black, full-bodied, powerful, and at the same time seductive. It seduces you, and makes an impression on anyone free from preconceptions who lets himself be transported beyond the label into a world of pure limitless sensation. Character, breeding, and elegance, Graf Noir is for life's special moments, paired with great main courses and with long-aged cheeses. Keep it in mind for a 'meditation wine' too, paired only with the pleasure of tasting it. Graf Noir is a real 'Gran Riserva'.



GRAF NOIR

GRAN RISERVA

GRAPE VARIETIES: 55% Sangiovese, 30% Uva Longanesi, 15% Cabernet Franc.

SOIL: Clay and silt with a calcareous vein at a depth of 1 meter.

VINEYARD SIZE: 0.85 hectares (2.1 acres)

AVERAGE YIELD PER HECTARE: 47 ql/ha, 29 hl/ha (4.7 tons of grapes per hectare producing 2900 lt)

HARVEST: by hand in small open boxes, 2nd and 3rd week of September.

WINEMAKING: fermentation at a controlled temperature between 28 and 30°C in stainless steel for approximately 18 to 25 days, pumping over several times a day. Malo-lactic fermentation in stainless steel tanks.

AGING: "Graf Noir" is entirely aged in French oak barrels (225 lt.) from the Allier and Tronçais. At least 70% of them are new. The wine spends between at least 30 months in oak, followed by at least another 30 months in bottle before release.