



DREI DONÀ
— TENUTA LA PALAZZA —

LE VIGNE NUOVE

Grapes from our younger vines contribute to this vintage red from Sangiovese and indigenous grapes. A crisp, balanced wine with characteristic fruit and floral aromas, it's the ideal companion for pasta with meat sauce and grilled meats.



GRAPE VARIETIES: 85% Sangiovese, 15% indigenous grapes.

PRODUCTION AREA: Romagna's hills around the Castrocaro Terme area.

AVERAGE YIELD PER HECTARE: Ql. 100, Hl. 65 (10 tons of grapes per hectare producing 6500 lt.)

SOIL: medium limestone mix.

HARVEST: by hand the first part of September.

WINEMAKING: fermentation in inox steel tanks at a controlled temperature between 28° and 30°C for approximately 7 – 10 days, pumping over several times a day. Malo-lactic fermentation in stainless steel tanks.

AGING: this blend is aged exclusively in stainless steel and cement tanks at controlled temperatures.

DESCRIPTION/PAIRING: ruby red color; typical fruit and floral bouquet with rose, cherry, violet and raspberry; fruity texture with young pleasant tannins. Very nice with all Italian pasta dishes and a great partner for barbeques.

AGING POTENTIAL: about 4 – 5 years.