



**DREI DONÀ**  
— TENUTA LA PALAZZA —

**Pruno** is Drei Donà's 'first wine'. It comes from the strictest selection of 100% Sangiovese, from our best vineyards. It is bottled unfiltered so the great terroir of Predappio can reach its highest expression. All the Drei Donà wines are named after the family's horses. Pruno is a Maremmana horse; big, powerful, sure of himself, and with a huge heart. He was the first Maremmana horse to compete in dressage at a national level and win. He's proof that not only technique counts, but also with heart, passion, and dedication to a dream, one can achieve great results. The wine we dedicate to Pruno is the one closest to our hearts, the Sangiovese Riserva which, like him, has strength, character, elegance, and above all a special soul that never stops amazing. Pruno is an important wine of great character, made for important occasions. Its full body and high extract are balanced with crisp acidity and sweet tannins. Red fruit, floral, mineral, and coconut aromas float above a deep, plush texture. Juicy fruit flavors are accented with lovely fragrance and sweet spice. The marvelous integration of every element pushes through the long, rich finish. 'Pruno' is delicious with rich pasta, meat, and game dishes.



## PRUNO SANGIOVESE RISERVA

**GRAPE VARIETY:** 100% Sangiovese

**SOIL:** clay and silt with a calcareous vein at a depth of one meter.

**VINEYARD SIZE:** 6.20 hectares (15.31 acres)

**AVERAGE YIELD PER HECTARE:** 62 q\ha, 40 hl\ha (6.2 tons of grapes per hectare producing 4000 lt).

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

**WINEMAKING:** fermentation at a controlled temperature between 28 and 30°C in stainless steel tanks for approximately 12 to 18 days, pumping over several times a day. Malo-lactic fermentation in stainless steel tanks.

**AGING:** the 'Pruno' selection is entirely aged in French oak casks (350 lt) and barrels (225 lt) from the Allier and Tronçais for 15 (15 o 16?)-18 months depending on the vintage. Aged in bottles for another 8-10 months before release.