

Graf Noir

THE ANTHOLOGY OF A TERROIR

, CUVÉE



Twenty-three hectares of vineyards on La Palazza estate, in the Predappio appellation. With wisdom and generosity, they reward the dedication, delicacy and respect with which our family has been cultivating them for generations.

Graf Noir is rooted in the visionary avant-garde choices of Claudio Drei Donà, who wanted a unique and distinctive selection that would reflect the quintessence of our terroir. For the most significant vintages, only the finest red grapes from the best plots are selected.

A rare, slow-paced wine that requires patience to be aged with sublime results, it is produced in extremely small batches, in numbered bottles.

Graf Noir returns our dedication with an aging capacity of up to twenty-five years and beyond.

Graf Noir is intended as a tribute to the rigorous work of the Drei Donà family and their passion for a rich and grateful land. Its name pays homage to Graf Noir, the stallion that was the founding sire of our stud farm.

Graf Noir is pride, elegance, courage, a pinch of magic, a dream come true, the ambition for excellence.

Graf Noir is a full-bodied, powerful, black wine. A cuvée for the most important occasions, it pairs well with Italian cuisine's most famous main courses, and aged cheeses. It can also be enjoyed alone, as a 'meditation' wine.

AT A GLANCE

GRAPES: Sangiovese, Cabernet Franc, Uva Longanesi, Cabernet Sauvignon. In varying proportions depending on the vintage, and not always all present.

VINIFICATION: manual harvesting, spontaneous fermentation with indigenous yeasts in open oak tonneaux.

AGING: Graf Noir is aged entirely in 225-liter and 500-liter Allier and Tronçais oak barrels, spending a total of at least 6 years between barrel and bottle. It is bottled unfiltered.

AVERAGE ANNUAL PRODUCTION: 1,150/1,760 btls. 0.75 lt - 73 Magnum - 13 Jeroboam

AGING POTENTIAL: 25 years and beyond

ALCOHOL: 14.5 % alc./vol

Serving temperature: $17^{\circ}C$



Graf Noir

GRAPES

