

Il Tornese Le Origini

HOMAGE TO CLAUDIO

/
100% CHARDONNAY



GRAPE: 100%
Chardonnay
/
ANNUAL AVERAGE
PRODUCTION:
3,100 btls. 0.75 lt
50 Magnum
/
AGING POTENTIAL:
15 years and beyond
/
ALCOHOL:
14 % alc./vol.

Il Tornese Le Origini is a decisive, radical wine, a pure Chardonnay that reinterprets the style and philosophy with which Claudio created the first Il Tornese in 1988.

Indeed, this wine marks a return to the estate's origins, when in 1988 Count Claudio Drei Donà became the first to produce a monovarietal Chardonnay grown in Romagna, the first iteration of Il Tornese. In 1998, Cesare Pillon called it "one of the best Italian Chardonnays."

Thus, right from the very start Il Tornese was recognized as an exceptional white wine, in a region known for its great reds.

It was the first Romagna white wine to receive prestigious awards, such as 'Best white wine of Italy' in 1997, and has always been considered one of the iconic white wines of Romagna made from non-indigenous grapes.

Il Tornese Le Origini has been produced since 2020 at Tenuta La Palazza, with a selection of grapes harvested from the oldest vineyards, then vinified and elevated in 500-liter French oak tonneaux.

Il Tornese Le Origini is intended as a tribute from brother and sister Enrico and Ida Vittoria, to their father, Claudio, his avant-garde vision and his determination.

The reintroduction of this wine into the portfolio coincided with Ida Vittoria joining the winery management team, having inherited her father's passion and dedication.

Going back to their roots meant rediscovering and

celebrating the values that have brought international renown to the family and Drei Donà Tenuta La Palazza winery.

Like the other wines from Drei Donà Tenuta La Palazza, it is named after one of the horses in the family's stables. The story goes that one day, a horse named Tornese escaped from the stables and began roaming among the young Chardonnay vines, feasting on the grapes. Claudio was surprised, as according to the production schedule the grapes were not supposed to be ready yet. After an analysis, he discovered they were ripened to perfection, and decided to harvest immediately without following the enologist's timetable. And so, Tornese the horse can be credited with indicating the harvest date of the first vintage of this new wine.

Il Tornese Le Origini has a complex, soft nose of exotic fruit laced with sweet, ripe hints of spices, candied orange peel, white chocolate and chamomile, with a final note of vanilla bean and dried fruit. Fresh on the palate, it has a full, creamy structure and a long finish, with smoothly integrated spicy sweetness providing the perfect balance between savory drive and soft, buttery notes.

AT A GLANCE

GRAPES: 100% Chardonnay.

VINIFICATION: after 15-18 hours of cold maceration in contact with the skins, the wine undergoes fermentation in new French oak tonneaux (500lt.). Malolactic fermentation is carried out in wood barrels.

AGING: in tonneaux on fine lees with regular batonnage for a period of about 6-8 months, after which it is bottle-aged for at least 16-18 months before being released for sale.

AVERAGE ANNUAL PRODUCTION:
3,100 btl. 0.75 lt - 50 Magnum

AGING POTENTIAL: 15 years and beyond

ALCOHOL: 14 % alc./vol.

SERVING TEMPERATURE: 8°C

Il Tornese Le Origini

GRAPES

N - Chardonnay

