

Il Tornese

THE LEGENDARY ROMAGNA WHITE
/
CUVÉE



Excellence among the whites of Romagna.

Il Tornese today is a Cuvée made from a blend of Chardonnay and Riesling grapes. It was born from Enrico Drei Donà's intuition and work on the wine created by the avant-garde vision of his father Claudio, who planted the first Chardonnay vines on the La Palazza estate in the 1980s. This was a completely innovative choice, which produced a pure Chardonnay aged at length in barriques, which was later awarded many prizes over the years.

In the early 2000s, Enrico, who had already been working alongside his father in the winery for several years, began developing the idea of making Il Tornese an all-round more drinkable, streamlined, modern wine. Enrico began experimenting with grapes from the Riesling Renano vineyard, which at the time were not used to make the estate's wines, but resold to third parties.

This was a brilliant insight, since these two types of grapes – Chardonnay and Rhine Riesling – are rarely paired successfully.

This unusual pairing is reflected in a taste with an enveloping and complex soul, thanks to the Chardonnay, which then gives way to the freshness and minerality of the Rhine Riesling. Thus came about a version of Il Tornese that immediately proved popular with customers and critics and established itself as a wine to enjoy in company; a more inclusive and modern version than the classic, sophisticated 'sipping wine' created by Enrico's father Claudio.

Tornese can be defined as a surprising white wine born in a land of great reds. Tornese is made with a traditional winemaking process, in which cold maceration in steel is pivotal to preserve its fresh,

fruity aspect, with a very small percentage of Chardonnay only (10%) aged in barriques.

Tornese is an elegant wine with remarkable structure. Straw yellow in colour, it is characterized by a splendid bouquet of Mediterranean and exotic fruits with notes of ginger, cardamom, apricot, apple and traces of vanilla. Tornese has good acidity and length, and pairs equally well with fish dishes, such as grilled fish or tagliolini with spider crab, and vegetarian dishes.

AT A GLANCE

GRAPES: 50% Chardonnay, 50% Rhine Riesling.

SOIL: : medium-textured clay-loam with limestone vein at around 1-2 m depth.

VINEYARD AREA: 2.50 ha.

AVERAGE YIELD PER HECTARE: 105q.li, 59 71hl.

HARVEST: by hand in two stages in the second and third ten days of August.

VINIFICATION: after 12-18 hours of cold maceration in contact with the skins, the Rhine Riesling and Chardonnay are vinified separately in temperature-controlled stainless steel. Only 10% of the Chardonnay ferments in French wood tonneaux (500lt.), for about 30/40 days at a controlled temperature. Partial malolactic fermentation.

AGING: on its noble lees for a period of about 3-4 months, both in tonneaux and steel tanks. After the cuvée is created, it is left to rest in steel for a month. It is then aged for at least 3 months in the bottle.

AVERAGE ANNUAL PRODUCTION: 23,700 0.75 lt

AGING POTENTIAL: 7-10 years

ALCOHOL: 13.5% alc./vol.

SERVING TEMPERATURE: 7 - 9°C

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GRAPES

N - H - Chardonnay

H - Riesling

