

Lillybeth

BOLD, EASY, CHIC
/
100% ORGANIC & VEGAN



GRAPES: Sangiovese,
Cabernet Sauvignon,
Cabernet Franc

/
ANNUAL AVERAGE
PRODUCTION:

20,000 0.75 lt
/

POTENTIAL AGING:
5 - 7 anni

/
ALCOHOL:
13,5 % alc./vol.

Lillybeth is the new wine from Drei Donà's estate that was created to celebrate 'good old-fashioned fun' in a convivial, light and cheerful style.

Conceived and desired by the new generation, children Ida Vittoria and Enrico, Lillybeth is a world where past and present mingle in the name of hospitality: a wine with an ancient method and a contemporary vision. Lillybeth marks the beginning of a new chapter. It welcomes guests with a warm embrace right on the threshold, making them feel welcome, like one of the family. Lillybeth is the laughter that rings out around the table, while children and dogs skip around the farmyard.

Even the name - Lillybeth - represents a departure from tradition. While all the estate's wines are named after horses from the stable, Lillybeth is dedicated to two of the family's pedigree Corgis, another great passion of the Drei Donàs.

The name recalls the contagious vivacity of the Corgi, also a favourite breed of Queen Elizabeth II, who was amused by their friendly, engaging, sociable nature. Corgis add that bit of magic to the ancient art of hospitality and wine-making, mastered by the Drei Donà family over the generations.

Corgis, like Lillybeth, perfectly embody the joyful, serene spirit of Tenuta La Palazza, this beautiful country house which is known for its warm welcome.

Lillybeth is made using a natural winemaking method that incorporates the style of wines from the south of France such as Beaujolais Village or Mâcon. It comes from the joint vinification of Sangiovese grapes, Cabernet Franc and Cabernet Sauvignon.





“Lillybeth is a bright ruby colour, mottled with purple flashes. Its olfactory profile is strikingly sharp and intense, marked by the energy and expressiveness of the aromas of tart cherry, red plum and mulberry. Exuberant herbaceous and forest fruit aromas and delicate floral notes further enhance a multifaceted and intriguing nose.

The mouth has a strong personality, a compendium of echoes smells that mark the palate, playing on fresh-tannic contrasts with juicy, astringent and balsamic tones.

The enveloping alcoholic warmth combines masterfully with subtle saline inflections, composing a finish that is flavourful, invigorating and full of very pleasant brackish and slate nuances, but also of underbrush.”

(S.Morgagni)

The Sangiovese undergoes cold maceration on the skins before being combined with the Cabernet Sauvignon to allow them to ferment together. This fermentation with natural indigenous yeasts in concrete tanks reclaims a traditional, ancient way of making wine.

Lillybeth is a 100-percent organic, vegan wine, a “millefiori” that encapsulates the excellence of the terroir where, twenty-five years earlier, Claudio Drei Donà created Graf Noir - an anthology of the terroir of Tenuta La Palazza.

Within the portfolio, it plays the role of a vin de soif: suitable for any occasion, not too demanding, a wine to take as a gift for a Sunday lunch with friends.

Lillybeth works perfectly with a wide selection of dishes; it can be paired with vegan dishes and charcuterie boards, and is equally delightful with meat-based pasta dishes, grilled fish from the Adriatic or fusion cuisine.

AT A GLANCE

GRAPES: Sangiovese, Cabernet Sauvignon, Cabernet Franc.

SOIL: medium-textured clay-loam with 3 - 4% sand.

HARVEST: 20 August/10 September, manual with selection in the vineyard.

VINIFICATION: the Sangiovese undergoes cold maceration on the skins alone, and is then joined by the Cabernets for fermentation with indigenous yeasts. Aging takes place in cement tanks.

ANNUAL AVERAGE PRODUCTION: 20,000 0.75 lt

AGING POTENTIAL: 5 - 7 years

ALCOHOL: 13,5% alc./vol.

SERVING TEMPERATURE: 15°C