

# Magnificat

THE KEYSTONE

/  
100% CABERNET SAUVIGNON - SINGLE VINEYARD

GRAPES: 100% Cabernet  
Sauvignon

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ANNUAL AVERAGE

PRODUCTION:

7,800 bts. 0.75 lt - 150

Magnum - 20 Jeroboam

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AGING POTENTIAL:

25 years and beyond

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ALCOHOL:

14.5 % alc./vol.



*Magnificat was born from a vision: to create in Romagna one of the world's best Cabernet Sauvignons.*

In the 1980s, Count Claudio Drei Donà decided to abandon his law career to devote himself to the winemaking world and manage the estate in Massa di Vecchiuzzano Predappio, owned by the family since 1923.

Claudio, an eclectic and extremely determined man, wanted to find out whether the soil at Tenuta La Palazza was suitable for producing great wines of international caliber. To this end, he decided to plant two of the best international grape varieties: Chardonnay, with which he later produced the famous Il Tornese, and Cabernet Sauvignon - forbidden in Romagna at the time - from which Magnificat was born.

And thanks to this plot, which started out as an experiment against all odds, fourteen years later in 1998 the Magnificat 1993 scored 96/100, winning 6th place in Wine Enthusiast's top 100 wines in the world.

By virtue of this inspired vision, long aging in barriques and untiring hard work, over the years Magnificat, together with Pruno, has forged an international reputation for the Drei Donà Tenuta La Palazza winery, rewarding the family with immense satisfactions.

After more than thirty vintages Magnificat, a 100% Cabernet Sauvignon varietal, is today the "keystone" wine in the estate's portfolio. Considered by many to be one of the best Italian Cabernets, it still commands attention with its strong identity, alongside the Sangiovese-based wines for which Drei Donà is world famous.

Magnificat is proof that daring the unthinkable is not only possible, but also a winning strategy.

Like all of La Palazza Estate's wines, Magnificat is named after a horse from the family's beloved stables. Magnificat was difficult to tame but over time, just like Cabernet Sauvignon, he has brought the family great joy.

Magnificat is a dark, inky wine. Dressed in elegant blue, it has a distinctive nose of licorice and blueberry, black cherry and blackberry, black pepper and cocoa. Soft and full in the mouth, it has a long finish featuring notes of fruit and vanilla; its complex aromas accompany intense flavors and pair perfectly with strong cheeses, and with rich main courses such as venison with blueberries or goose dishes.

Magnificat: a wine whose character is "*monolithic but fat, concentrated..., at least outstanding*". (R.Parker)

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AT A GLANCE

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GRAPES: 100% Cabernet Sauvignon.

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VINIFICATION: fermentation in stainless steel tanks at controlled temperature of 26°C and 28°C. Maceration on the skins for about 20 days. Malo lactic fermentation carried out in stainless steel and terracotta amphorae. Bottled unfiltered.

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AGING: 80% of the wine ages in 225-liter French oak Allier and Tronçais barriques for a period of almost two years. 20% of the wine ages in terracotta amphorae. After bottling it is aged at length in bottles.

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AVERAGE ANNUAL PRODUCTION:  
7,800 btls. 0.75 lt - 150 Magnum - 20 Jeroboams aging

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AGING POTENTIAL: 25 years and beyond

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ALCOHOL: 14.5% alc./vol.

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SERVING TEMPERATURE: 17°C

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# Magnificat

GRAPES

P - Cabernet Sauvignon

