

Notturmo in Fa Maggiore

THE SANGIOVESE
/
DOC PREDAPPIO



GRAPES: 100%
Sangiovese
/
ANNUAL AVERAGE
PRODUCTION:
53,000 btl. 0.75 lt
- 173 Magnum -
13 Jeroboam
/
POTENTIAL AGING:
8 - 13 years
/
ALCOHOL:
14 % alc./vol.

Notturmo was the first wine produced on the La Palazza estate by Count Claudio Drei Donà.

Venetian by birth and Romagnolo by adoption, Claudio sensed the unique qualities and potential of this place. Notturmo is a 100% Sangiovese red, the highest expression of the Predappio DOC zone.

Indeed, it comes from an exceptional terroir, the birthplace of Sangiovese, renowned as far back as Etruscan and Roman times for its incredible combination of microclimate and soil quality. Local farmers have chronicled the excellence of the wines of this terroir since ancient times. Notturmo brought forth not just a wine, but a family tale spanning almost forty vintages.

Notturmo is the story of a country house adorned by splendid wisteria, a small army of jubilant dogs, and horses strolling leisurely among the rows. It tells of bountiful vines and green hillsides rolling down to the sea. It tells of a birth – that of the Tenuta La Palazza wines – and of another, unforgettable birth from which it takes its name.

Notturmo began the tradition of naming the Tenuta La Palazza wines after the family's horses, another great passion of the Drei Donàs.

Notturmo was born one spring night in the arms of Signora Giovanna, Claudio's wife. The vet couldn't get there in time, and there was no one else at home. While horses generally don't give birth in front of humans, the mare trusted Giovanna and allowed her to help deliver her foal. It was an emotional, magical moment: on a full moon night, with an owl hooting in background, the life of the much-loved horse.

Notturmo, and an extraordinary wine, began. Chopin's Nocturne in F Major was also the music Claudio loved to listen to when he lingered in the cellar in the evenings. The perfect scenario for a dreamy place lost in time.

Notturmo is distinguished by its ruby red colour with purple highlights, a bouquet rich in spicy nuances, accompanied by echoes of delicate red fruits and flowers: white pepper, currant, liquorice, rose and blood orange. Its engaging, balanced, energetic palate is complemented by a masterfully executed tannic texture, leading to a remarkably graceful finish. Notturmo is an immensely enjoyable wine with a balanced complexity that makes it the ideal companion for any meal. It pairs particularly well with sliced beef fillet.

Notturmo is a wine that recalls the sheer pleasure of time spent in good company.

AT A GLANCE

GRAPES: 100% Sangiovese

SOIL: medium-textured clay-loam with a high percentage of sand.

VINEYARD AREA: ha. 11,25

AVERAGE YIELD PER HECTARE: 8.2 tons , 5.300lt per hectare

HARVEST: by hand 3rd - 4th week of September.

VINIFICATION: fermentation is carried out in both stainless steel and concrete tanks for a period of 14 to 16 days at a controlled temperature between 26°C and 28°C with daily pump-over. Malolactic fermentation in steel tanks.

AGING: The Sangiovese Notturmo is aged for about a year in second-passage tonneaux and in casks large 25- and 15-hl. barrels in order to give it that pleasant fruit-wood balance.

AVERAGE ANNUAL PRODUCTION: 53,000 btls. 0.75 lt - 73 Magnum - 13 Jeroboam

AGING POTENTIAL: 8 - 13 years

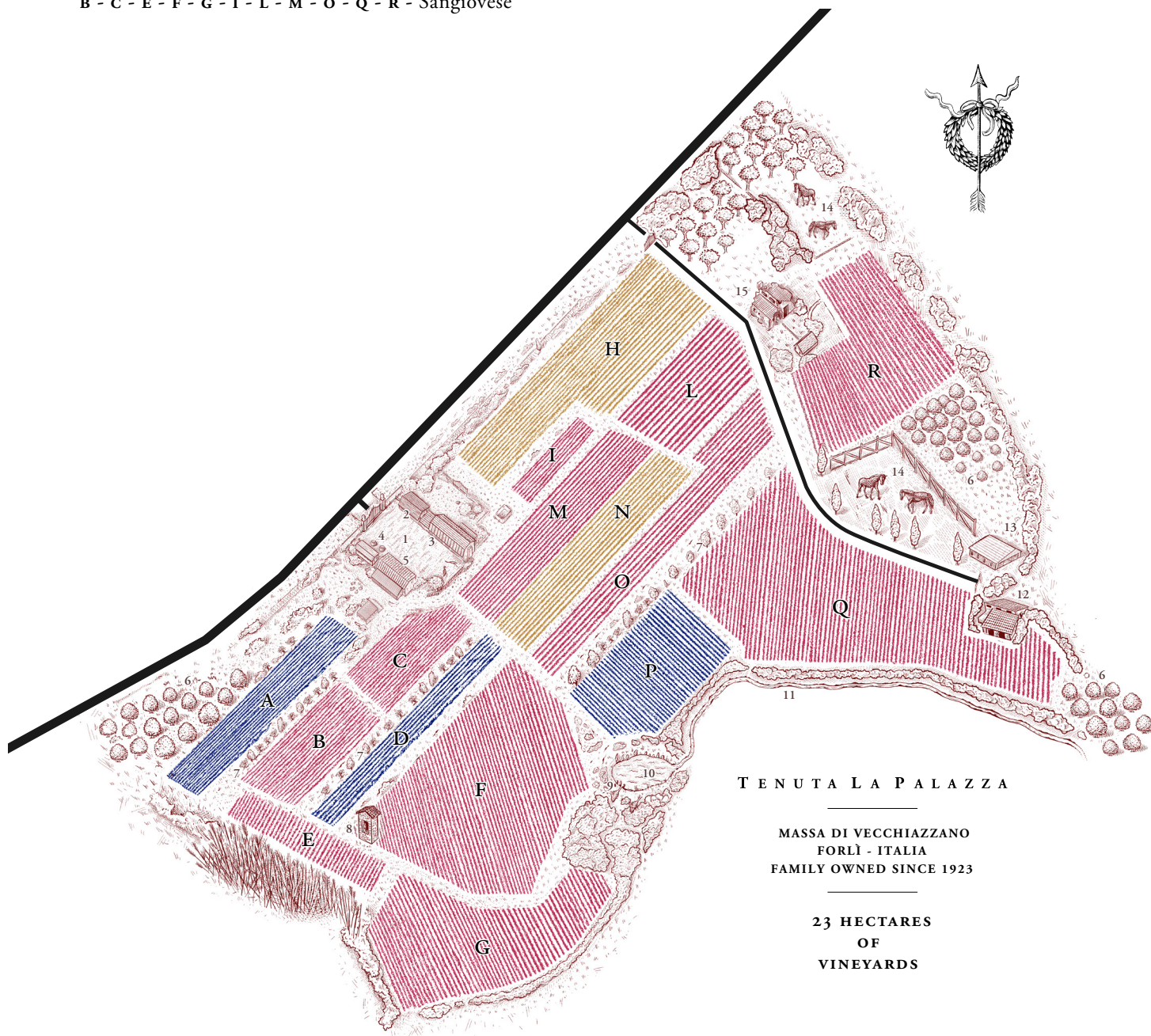
ALCOOL: 14 % alc./vol.

SERVING TEMPERATURE: 17°C

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GRAPES

B - C - E - F - G - I - L - M - O - Q - R - Sangiovese



TENUTA LA PALAZZA

MASSA DI VECCHIAZZANO
FORLÌ - ITALIA
FAMILY OWNED SINCE 1923

23 HECTARES
OF
VINEYARDS