

Vigna del Pruno

THE VALUE OF TIME
/
DOC PREDAPPIO RISERVA



GRAPES: 100%
Sangiovese
/
ANNUAL AVERAGE
PRODUCTION:
18.500 btl. 0.75 lt - 180
Magnum - 13 Jeroboam
/
POTENTIAL AGING:
25 years and beyond
/
ALCOHOL:
14.5 % alc./vol.

Vigna del Pruno is the historic Sangiovese Cru from Tenuta La Palazza, in the heart of the Predappio cultivation area, and it continues to represent this terroir at its best.

Vigna del Pruno, like Magnificat, was born from the vision of Count Claudio Drei Donà, who took over the family estate in 1980, giving it a radical change of direction to enhance its great potential. Vigna del Pruno has shown that Sangiovese has the potential to become a “long-lived wine.”

This reserve comes from the selection of the best grapes from the vineyard from which it takes its name: the Vigna del Pruno. It is one of Drei Donà | Tenuta La Palazza’s most iconic wines. Its decisive character makes itself felt time, retaining and enhancing its elegance and freshness even after many years.

Vigna del Pruno is still produced according to an authentic philosophy of “patience”: it rests for a year and a half in French oak tonneaux and barriques and terracotta amphorae, respecting this noble wine’s need for lengthy aging, and then spends a long time in the bottle before release.

Thanks to the excellent characteristics of the terroir and the way it is preserved and processed, Vigna del Pruno brings to life everything that Drei Donà | Tenuta La Palazza represents: elegance, a symbiotic relationship with nature, a historical and cultural approach to winemaking, rigorous style, and a heartfelt love of the Romagna landscape.

Another of the family’s great passions is riding and, like most of the estate’s wines, Vigna del Pruno is named after one of the horses in the stable. Pruno

was Enrico’s Maremma horse.

He was a huge horse, six feet tall, solid, reliable and with a shy disposition. Pruno, just like the wine to which he lent his name, did not open up to everyone; he had to be conquered. Vigna del Pruno is like a great champion who not only achieves flawless execution, but adds that ‘something more’ which distinguishes him from all others. As John Foy of LifeTime Magazine wrote about Pruno ‘95: “A connoisseur’s wine, hard to resist its charming immediate appeal.”

Vigna del Pruno presents an intense, complex aromatic ensemble. Luca Gardini recently described it thus: “Nose of underbrush fruit and chinotto, nice balsamic trace. Broad, dense, and crisp in the mouth, with a tannic texture of great refinement: one of the cornerstones of the type.”

AT A GLANCE

GRAPES: 100% Sangiovese

SOIL: : medium-textured clay-loam with limestone vein at a depth of 1 m.

VINEYARD AREA: 2.98 ha from the vineyard in the municipality of Forlì in the Doc Predappio subzone located on cadastral sheet 255, part.71, sub.4.

AVERAGE YIELD PER HECTARE: 73q.li, 47.5 hl (7.3 tonnes producing 4.750 lt. per hectare).

HARVEST: 1st - 2nd ten days of September

VINIFICATION: fermentation is carried out in tanks of stainless steel for a period varying between 16 and 18 days at a controlled temperature between 26°C and 28°C with daily pump-over. Malolactic fermentation in stainless steel and terracotta amphorae.

AGING: the Pruno selection is aged partly in Allier and Tronçais oak barriques of 500-litre and 225-litre capacity and partly in terracotta amphorae, for a period of about 18 months, after which it is bottle-aged.

AVERAGE ANNUAL PRODUCTION: 18,500 btl. 0.75 lt - 180 Magnums - 13 Jeroboams

AGING POTENTIAL: 25 years and beyond

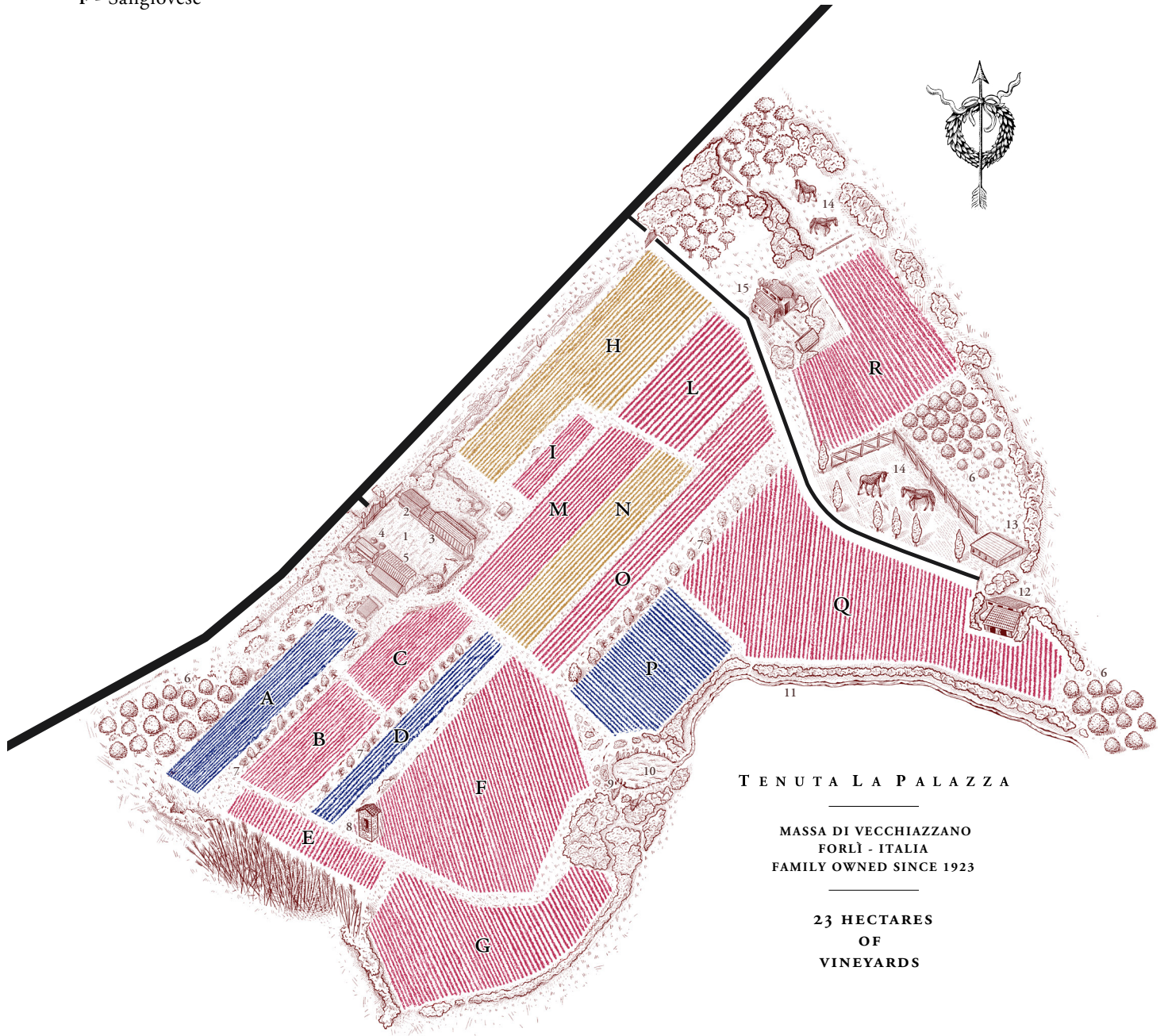
ALCOHOL: 14.5 % alc./vol.

SERVING TEMPERATURE: 17°C

Vigna del Pruno

GRAPES

F - Sangiovese



TENUTA LA PALAZZA

MASSA DI VECCHIAZZANO
FORLÌ - ITALIA
FAMILY OWNED SINCE 1923

23 HECTARES
OF
VINEYARDS