



DREI DONA SAUVIGNON BLANC LE VIGNE NUOVE 2020/\$15.99



DESCRIPTION

The Drei Donà Estate is nestled in the ancient Romagna hills between the towns of Forlì, Castrocaro and Predappio. This is the land where Sangiovese is born: this wine was produced here since Roman and Etruscan times. The farmhouse was built around a watch tower that Caterina Sforza erected in 1481 in this strategic position to defend her lands. The site itself is spectacular – a rounded slope set 500 feet above sea level. It has perfect southern exposure and the clay-calcareous soils that are considered ideal for the cultivation of fine wines.

Since the beginning of the 20th century, the property has belonged to the Drei Donà counts and has always been dedicated to producing Sangiovese grapes. In 1980 Claudio Drei Donà, after acquiring a law degree and working in the insurance industry, quit his previous job and dedicated himself solely to the property. Altogether with his son Enrico he gave Tenuta La Palazza a radical transformation.

All the 23 hectares are run under organic agriculture and most of them are planted with Sangiovese grapes whose selection comes from careful research and restoration of our historic Sangiovese clones. In the mid 80s alongside these vines Claudio Drei Donà, being a true pioneer, planted the first polyclonal vineyard of Cabernet Sauvignon in Romagna and another new vineyard of Chardonnay and Riesling. From this futurist vision were born “Il Tornese”- the first great white wine from international varieties ever planted in Romagna and “Magnificat” – a single vineyard Cabernet Sauvignon out of that first old historical vineyard planted in 1984.

The strict work in the vineyard according to the dictates of organic farming, the protection of biodiversity on the estate, the delicate work in the cellar and the slow refinement, are the

simple gestures that bring into the glass the purest expression of this micro-terroir.

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Capable of a vast array of styles, Sauvignon Blanc is a crisp, refreshing variety that equally reflects both terroir and varietal character. Though it can vary depending on where it is grown, a couple of commonalities always exist—namely, zesty acidity and intense aromatics. This variety is of French provenance. Along with Cabernet Franc, Sauvignon Blanc is a proud parent of Cabernet Sauvignon. That green bell pepper aroma that all three varieties share is no coincidence—it comes from a high concentration of pyrazines (herbaceous aromatic compounds) inherent to each member of the family.

Tasting Notes

NOSE:

Aromas of grapefruit, gooseberry and passion fruit along with subtle hints of lime blossom or even freshly cut grass. This crisp white wine also has mineral undertones that contribute to its overall complexity.

PALATE:

It has a bold flavor profile with notes of citrus, melon, grass, bell pepper, and herbs. This wine's lively acidity and light-medium body make it a refreshingly vivid experience, like being surrounded by a vibrant garden of citrus and herbs. Its zesty character is balanced by the smooth texture that glides across your palate.

PAIRING:

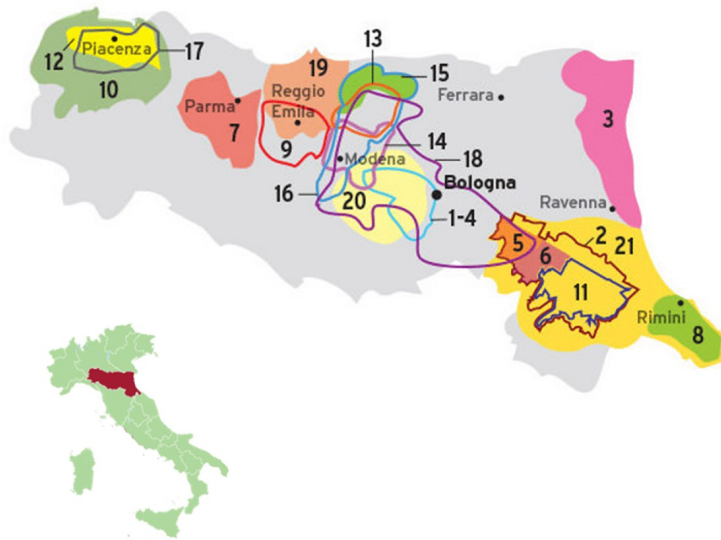
The vibrant, zesty notes of this wine make it an ideal companion for a delightful meal. Sauvignon Blanc pairs well with many types of food including green salads, fish and lighter meats like chicken, turkey or pork. This type of white wine is versatile enough to be enjoyed with a variety of dishes and flavors from all over the world. It can be served as an accompaniment to a flavorful entrée, such as seared scallops or a grilled salmon steak, or it can be enjoyed on its own as an apéritif before dinner.

WINERY WEBSITE: [Home - inglese | drei donà \(dreidona.it\)](https://www.dreidona.it)



Romagna D.O.C., Emilia-Romagna, Italy

Emilia Romagna



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DOCGs

- 1 Colli Bolognesi Pignoletto
- 2 Romagna Albana

DOCs

- 3 Bosco Eliceo
- 4 Colli Bolognesi
- 5 Colli d'Imola
- 6 Colli di Faenza
- 7 Colli di Parma
- 8 Colli di Rimini
- 9 Colli di Scandiano e di Canossa
- 10 Colli Piacentini
- 11 Colli Romagna Centrale
- 12 Gutturio
- 13 Lambrusco di Sorbara
- 14 Lambrusco Grasparossa di Castelvetro
- 15 Lambrusco Salamino di Santa Croce
- 16 Modena
- 17 Ortrugo dei Colli Piacentini
- 18 Pignoletto
- 19 Reggiano
- 20 Reno
- 21 Romagna