

ROMAGNA SANGIOVESE

SUPERIORE 2015
AND RISERVA

Romagna Sangiovese



85%

SANGIOVESE



15%

RED GRAPES FROM SANGIOVESE DOC

The production area of the Sangiovese in Romagna stretches from east of Bologna, to the province of Rimini. Thanks to the wide spread of the Sangiovese in this area of the Emilia Romagna, the variety can be defined as the most cultivated grape in Italy. The Sangiovese grape, as is true with many other cultivated crops, is susceptible to differences of soil, altitude, and climate.

The name **Romagna Sangiovese DOC** counts on a production area of about 7000 hectares, which produce more than 16 million bottles. The production regulations came into effect during the 2011 harvest, in which the Sangiovese di Romagna was classified into five different types:

- **Romagna Sangiovese**

Comes on the market December 1 of harvest year. Must contain at least 85% Sangiovese grapes.

Other red grapes that are suitable for cultivation in the Emilia Romagna are allowed, up to the maximum of 15%.

- **Romagna Sangiovese Superiore**

Comes on the market six months after harvest date. Must contain at least 85% Sangiovese grapes. Other red grapes that are suitable for cultivation in the Emilia Romagna are allowed, up to the maximum of 15%.

- **Romagna Sangiovese Riserva**

Comes on the market after two years from the date printed on the label. Must contain at least 85% Sangiovese grapes. Other red grapes that are suitable for cultivation in the Emilia Romagna are allowed, up to the maximum of 15%.



The specification of the Romagna Doc Sangiovese, entered into use in 2011, introducing the sub-zones. This means that with reference to the different types and production areas, one could add to the label an additional geographical classification.

Meldola, Modigliana, Marzeno, Oriolo, Predappio, San Vicinio, Serra, as well as all those that bear the name Riserva. The Bertinoro can come out only as Sangiovese Romagna DOC Riserva.

The characteristics that allow **Sangiovese Riserva plus Geographic Mention:**

- The wine must be made with at least 95% Sangiovese and 5% of other designated red grapes from a Sangiovese DOC.
- Rests in cellar for 3 years. In addition, the winery must also certify a successive repose in the bottle for 6 months, before selling the wine.

The geographic classifications are Brisighella, Castrocaro-Terra del Sole, Cesena, Longiano,

Romagna DOC Sangiovese Superiore

GARDINI NOTES WINE RANKING

The targets are three: short (5-8 years), medium (10-15 years) and long (more than 15 years), which denote the aging potential of the wine.



SHORT (5-8 years)



MEDIUM (10-15 years)



LONG (more than 15 years)

93



Romagna DOC Sangiovese Superiore le Papesse di Papiano 2015

VILLA PAPIANO

Eastern aromas with spices (cinnamon and tonka bean) dominate the fruit. As the exoticism of the taste declines, the gustative balance of the fruit hangs in the balance, while rather articulated and juicy, and the spiced tonality of mandarin and wild strawberries. Flavorful and tannic finish.



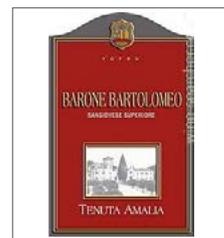
93



Romagna DOC Sangiovese Superiore Barone Bartolomeo 2015

TENUTA AMALIA

Direct and clean both on the nose and in the mouth. Surrounding a fruity architecture, mostly constructed upon a fresh duo of pomegranate and sour cherry, followed by emerging balsamic, fruity notes, and a type of geranium-feel, with slightly dark and spicier notes. Lively drink with tones of candied ginger, and rigorous tannins of an acidic mix.



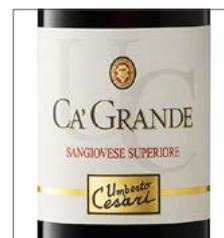
92



Romagna DOC Sangiovese Superiore Ca' Grande 2015

UMBERTO CESARI

Complex but never screaming nose, first turning around flowers, such as the Damask rose and then directing itself towards fruit, the leitmotif of the greater part of the sip. The soft acidity of the blackberry arrives at mid-mouth leaving behind its most delicious part, which recalls jam. Salty touches keep the finish strong. Properly extracted tannins.



91



Romagna DOC Sangiovese Superiore Il Sangiovese 2015

NOELIA RICCI

Sip that is both sweet and tart. The second due to an evident impression of fresh sour cherry. The smooth part recalls cassis syrup, sweet, even though never too sugary. To create complexity, spicy on the finish, one is reminded of a delicately earthy and iodized tone. Flavorful tannins.



91



Romagna DOC Sangiovese Superiore Rubbio 2015

GUARINI

Dark berries. In the tasting of this wine, there are more and even diverse phases of maturity. There is the blackberry, but also an acidic and almost astringent sensation, that transmits chewy blueberry. In the finish, plum and a touch of alcohol that renders the whole, less rigid. Acidic tannins.



Romagna DOC Sangiovese Riserva

GARDINI NOTES WINE RANKING

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94



Romagna Doc Sangiovese Superiore Riserva Vigna 1922 2013

TORRE SAN MARTINO

The geology of Modigliana characterizes the vineyard, which dates back to 1922. The Sangiovese that is derived from it is therefore very thin in color and bouquet, but taut and flavorful, beyond that of red fruit and refreshing tones of medicinal herbs. The abundant flavor including that of the tannins is never likely to disrupt the balance of the wine.



93



Romagna DOC Sangiovese Riserva Serra Monte Brullo 2012

COSTA ARCHI

Despite the fact that the Sangiovese come from quite heavy terrains, this feature marries with the delicateness. Sensations of blood and iodine are placed side by side with the dark, fresh fruit, such as cherry and cassis, favoring further gustatory agility. Light pleasing alcohol on the finish. Acidic tannins.



92



Romagna DOC Sangiovese Riserva Marzeno Pietramora 2012

FATTORIA ZERBINA

A geographical mention (Marzeno in the zone of Faenza) as well as that of merit for this Sangiovese of a well-defined, juicy fruit that particularly recalls cherry. Fresh on the initial taste, then showing itself in a denser version evoking macerated fruit. Delicately spiced finish. The acidic tannins facilitate the drinkability.



92



Romagna DOC Sangiovese Riserva Bertinoro il Costone 2013

BRASCHI

Rigorous and taut from wet soils, very evident in both the aromas and the sip. Not a closed wine, due to the earthiness on the nose that nicely resembles violet and fruit. Consistency throughout the sip, from dark berries that determine a continual up and down of sweetness and acidity. Somewhat powdery tannins.



91



Romagna DOC Sangiovese Superiore Riserva Pergami 2012

TENUTA AMALIA

Citrus and red fruit on the nose. Immediately, in the mouth, the slightly bitter part of the orange peel, even if then the complex equilibrium of this label is maintained by a sweetness that recalls strawberry. At the finish, an evident flavor is joined to the fruit. Savory tannins. Very good persistence in the mouth.



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21

NOVEMBER 2016

ROMAGNA SANGIOVESE SUPERIORE 2015
E RISERVA WINE RANKING BY
WINEKILLER MT

TASTING PERIOD
NOVEMBER 2016

