

ROMAGNA
SANGIOVESE

Romagna Sangiovese



from 85% to 100%

SANGIOVESE



up to 15%

OTHER RED GRAPES

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. 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

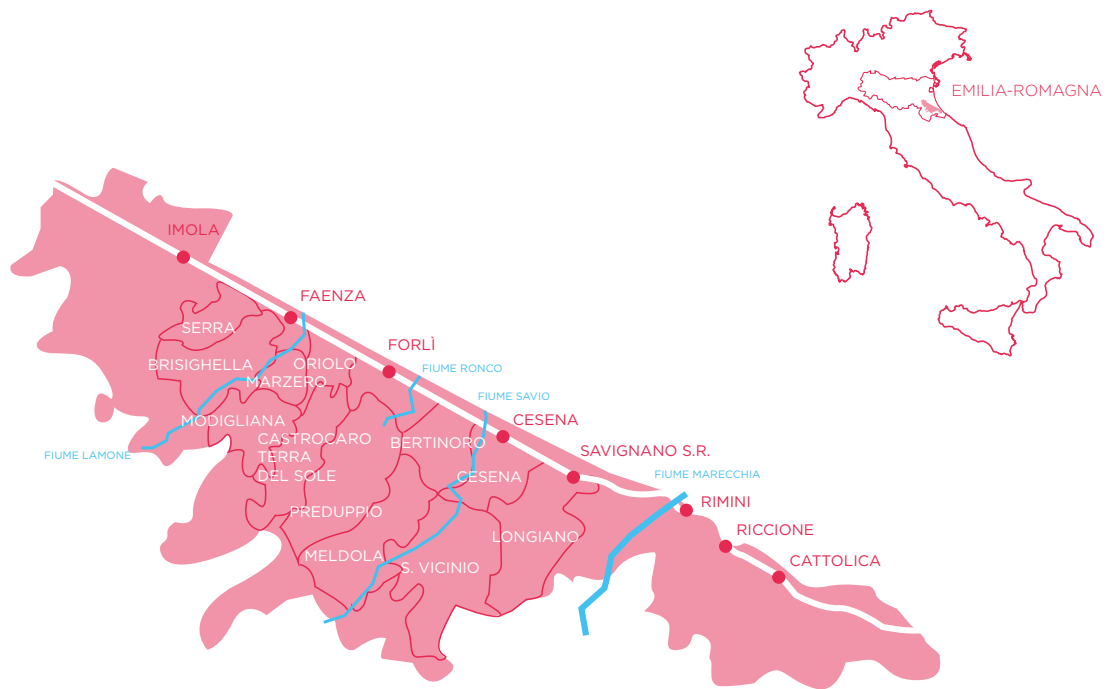
Comes on the market after two years from the date printed on the label. Must contain at least 85% Sangiovese grapes. Other red grapes that are suitable for cultivation in the Emilia Romagna are allowed, up to the maximum of 15%.

Romagna Sangiovese + menzione geografica (Geographical indication)

Comes on the market after one year. Must contain between 95% and 100% Sangiovese grapes.

Romagna Sangiovese Riserva + menzione geografica

Comes on the market after three years of aging. Must contain between 95% and 100% Sangiovese grapes.



Production zones and their characteristics:

Castel San Pietro, Imola e La Serra:

- Western zone of the designated territory
- Soils rich in clay
- Strong, tannic, and fruity wines

Faenza:

- Very large cultivation area, divided into four sub-zones: Oriolo, Brisighella, Marzeno, and Modigliana. The latter area boasts the highest elevations found in the designated zone.
- The soils consist of various clays, such as red clay in Oriolo and gray clay in Marzeno, while in the upper areas, the presence of sandstone increases.
- Wines produced in this area are very diverse. They are generally fruity in Oriolo, while those of Marzeno are among the strongest. The Brisighella are very balanced and those of Modigliana are thin and salty, but also characterized by a great capacity for aging.

Forlì:

- Extensive area with altitudes no higher than 350 meters above sea level.

- Terrain prevalently clay, while soils in the Predappio Alta area are also rich in sulfur.
- Here, wines that differ greatly from each other are produced. For example, those of Castrocaro are very fruity and those of the Predappio Alta are at times, austere.

Area del Cesenate:

- Cultivation area of moderate altitude, most famous for the cultivation of its grape vines.
- Terrain rich in limestone in the higher area of Bertinoro. In the lower area, towards the city of Cesena, are soils characterized by ochred clay.
- Generally, fruity wines that are open at a young age.

Rimini:

- Eastern area, extended from Rimini to Cattolica, of the territory with a climate that is very much influenced by the sea.
- Heavy soils.
- Wines that are generally strong and concentrated.

Romagna Sangiovese

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 Riserva I Probi Di Papiano 2013

VILLA PAPIANO

Sangiovese by an austere hand, making it all the more elegant. Nose dedicated to cherry, once fresh then translated into jam or preserves. The mouth is also characterized by cherry, as well as sour cherry and pomegranate. In some ways, thin but very pleasing with an even better persistence. Acidic tannins.



93



Colli di Romagna Centrale DOC Sangiovese Superiore Pertinello 2013

TENUTA PERTINELLO

Nose centered on cassis. The mouth, more articulated and interesting, instead reveals bitter notes of black cherry beyond those smooth spices of cinnamon and mace. Licorice root completes the wine and confers greater balance upon it. Salty finish. Slightly dry tannins.



93



Predappio di Predappio Romagna DOC Sangiovese Superiore Riserva Vigna del Generale 2012

FATTORIA NICOLUCCI

Sulfur-rich terrains, old Sangiovese vineyards, a clone typical of the Predappio Alta, and a vinification in large barrels characterize this label in a very recognizable way. The mouth is austere, but elegant, and complex with a persistent finish of graphite and herbs.



92



Romagna DOP Sangiovese Superiore Caciara 2015

ENIO OTTAVIANI

Fragrant and realistic sensations of cherry and pomegranate at the nose. The mouth is immediate but not devalued for this and inevitably, still playing on fruit. Finish of fresh aromatic herbs and touches of balsamic spices such as anise. Very good drinkability. Acidic, savory tannins.



WINE RANKING

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 **Romagna DOC Sangiovese Riserva 2013**

UMBERTO CESARI

The nose revolves around dark and spicy fruits. In the mouth, the fruity aspect that recalls blackberry, cassis, and raspberry jam, is then translated into softer tones of cinnamon and Tahitian vanilla. Sweet earthy finish of rhubarb. Acidic tannins



92

 **Romagna DOP Sangiovese Superiore Ceregio 2014**

FATTORIA ZERBINA

Rich aromas of tasty sensations, at times bitter aspects that recall black sour cherry, pomegranate, and blood orange. In the mouth, narrow but composed, thanks to a good, rhythmic alternation of fruit and sapidity. Flavorful and rather vivacious tannins.



92

 **Romagna DOP Sangiovese Superiore Ora 2014**

SAN PATRIGNANO

Initially, not very communicative at the nose. In this sensorial phase, for the most part reminiscent of pansy and dark fruits, it does not shout, but rather whispers. The mouth is more articulate because of rose, rhubarb, raspberry, and sour cherry impressions. Finish with a salty feel. Strong tannins.



91

 **Romagna DOC Sangiovese Riserva Oriolo Thea 2013**

TRE MONTI

Aromas a bit gloomy but profound due to dark fruits, in particular blackberry and mulberry. In the mouth, compact but not deprived of that drinkability emphasized by a supply of very tempting spices, based on notes of black and red peppercorns, and candied ginger. Acidic tannins.



91

 **Romagna DOP Sangiovese Superiore Oddone 2014**

TENUTA LA VIOLA

A very fresh start, playing prevalently on bitter fruit with a tasty quality that recalls raspberry, currant, and sour cherry. At the end of the sip, a softer note that makes one think of cinnamon. Abundant tannins in a flavorful combination, but a bit too rapid.



89

 **Romagna DOC Sangiovese Superiore Riserva Pruno 2012**

DREI DONÀ TENUTA LA PALAZZA

Concentrated, sometimes monolithic, rich in substance. On the nose aromas of dark fruits, mainly preserves, accompanied by evident spices. In the mouth, the fruity part is smooth and slightly marked by alcohol, even if rendered more austere by balsamic notes of oak and licorice. Dusty tannins.



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ROMAGNA SANGIOVESE WINE RANKING BY
LUCA GARDINI

TASTING PERIOD
FEBRUARY 2016

