

Cru Vigna Spugnone Barbarossa IGT





- Fattoria Paradiso is situated on a sunny hillock near the medieval city of Bertinoro, in Emilia Romagna. Their estate includes 10 CRUs which present a fascinating variety of soils: tuff, sulphureous volcanic rock, yellow sand, blue clay, marine fossils, and chalk.
- Fattoria Paradiso is considered a cultural center in Romagna: they
 frequently organized round tables, dinner parties, concerts and other
 cultural events, and they have artists regularly visiting the estate.
- The winery focuses on organic viticulture, and sustainability (55% less glass weight, 93% of energy consumed comes from renewable sources).
 They cultivate great local rare varietals like Barbarossa (flagship of the winery), Cagnina (a red variety almost extinct), Albana Gentile di Bertinoro, Pagadebit, in addition to Sangiovese di Romagna.

Varietal: 100% Barbarossa
Appellation: IGT Forli

Production Zone: Bertinoro in Forlì-Cesena (Emilia-Romagna);

altitude 100-310 mt a.s.l.

Soil: Calcareous with remains of vegetal and organic material

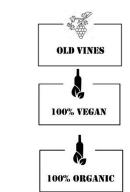
Vinification: Destemming and maceration for 5 days at controlled

temperature in stainless steel vats

Maturation: In cement tanks for 3 months with additional months

resting in bottle

In 1954, during a pre-harvest probe in an old vineyard which was due to be removed, Mario Pezzi noticed a grape variety different from any other. DNA tests revealed that it was either an ancient, never cataloged vine type or a spontaneous natural crossbreed. They named it "Barbarossa", or red beard, after the red-haired emperor who lived in the castle of Bertinoro in the Middle Ages.



- Intense ruby red. The nose is intense with notes of black cherry and mulberry, followed by nuances of anise and licorice. On the palate the wine is warm and harmonious. Great softness with silky texture tannin and freshness.
- It pairs with roasted meat, lamb, and game.

