

Cru Vigna Lepri Sangiovese Riserva Superiore DOC



- 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 varieties 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% Sangiovese Grosso

Appellation: Sangiovese Riserva Superiore DOC

Production Zone: Bertinoro in Forlì-Cesena (Emilia-Romagna) ; altitude 100-310 mt a.s.l.

Soil: Compact soil , mainly clay

Vinification: Destemming, maceration and fermentation at controlled temperature in stainless steel vats

Maturation: 4 years minimum in large oak barrels, plus 1 year in bottle before being sold.

The Vigna delle Lepri is historically the first Riserva of Sangiovese produced in Romagna (1970). The clone comes from the first biotype of Sangiovese Grosso "Biondi Santi".

Its quality is well recognized and awarded constantly through the vintages.



- *Dark ruby red. The nose is intense with notes of pipe tobacco, cigar, violet, leather, and berry jam. On the palate the wine is dense, it invokes the pomegranate, Blueberry, mocha, chocolate, sweet licorice. Aging potential up to 30 years.*
- *It pairs well with all meats.*

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