

## Cru Vigna Molino Sangiovese 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

**Appellation:** Sangiovese Superiore DOC

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

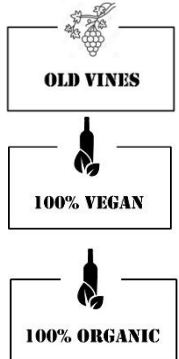
**Soil:** Marine fossils

**Vinification:** Destemming, 20 days cold maceration and fermentation at controlled temperature in stainless steel vats

**Maturation:** 50% in old French oak barrels, rest on fine lees for 30 weeks. The remaining 50% ages in cement.

This CRU Vigna Molino comes from a vineyards which includes 27 biotypes of Sangiovese derived from mass selection made over the years.

Bertinoro is the perfect terroir for Albana and for Sangiovese.



- *Bright ruby red. The nose is intense with notes of violets, cherry, currant and plum. On the palate the wine is warm, recalling the same floral and fruity notes, it is balanced, smooth and with long finish.*
- *It pairs well with all kinds of meats, and pasta with meat sauce.*

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