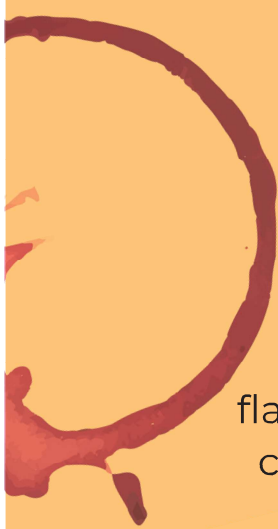


*The wine told me...  
that ours is a protected territory that offers protection;  
that here, tunnels were dug into the hills during the war.  
Once used as shelters by the civilian population,  
today they form part of the Region's heritage.*

## *I Rifugi*

Romagna Sangiovese  
Riserva D.O.C.



Fruity, deep, intense. Red with garnet reflections. Memories of wood and the notes of white pepper make it inebriating. Pleasantly spicy on the nose. The right choice to accompany flavoursome dishes with a distinct character. I Rifugi is a welcoming wine. It embraces the food, endowing any meal with a more refined atmosphere. Sapid and persistent on the finish. An elegance that you will not easily forget.

*Serving temperature: 16 °C/18 °C*



## AWARDS



Designation	Romagna Sangiovese Riserva D.O.C.
Subzone	Castiglione
Place of production	Castiglione di Forlì
Alcohol content	13,5% vol
Base wines	Sangiovese in purity – massal selection of large-berry populations
Soil type	Pure yellow sands (Messinian Molasse)
Altitude	70 m a.s.l.
Exposure	Northeast
Gradient	5%
N. of plants per hectare	8000
Training system	“Alberello” (6 productive buds per plant)
Productivity	800 g per plant
Type of harvesting	By hand
Type of farming	Certified organic since 2021
Harvest period	First ten days of October
Vinification	Fermentation in steel at a controlled temperature and average maceration of 30 days
Ageing	12 months in French oak tonneaux (Allier and Tronçais forests) and at least 6 months in bottle
Bottle sizes available	0,75 litres