

*The wine told me...
that Bee-eaters are multi-coloured birds;
that warble, scurry and fly to hide;
that dig their nests into the sandy walls of our shelters in Oriolo.
Here a bird is hatching and its song resounds
along the valley.*

I Voli dei Gruccioni

Romagna Sangiovese
Superiore D.O.C.

Immediately fresh and energetic. Red with ruby hues. Its delicate hints of cherry, blueberry and rose make it persuasive on the nose. The sapid note of the sea takes hold, the flavour expands drop by drop, reminiscent of the wave as it rushes to the shore. I Voli dei Gruccioni is a wine with a youthful tone and very elegant tannins. It ideally suits classical pairing and happily accompanies traditional Romagna dishes. It awakens flavours: from meat to fish, from cheese to vegetables. Like all beautiful things, it should be shared.

Serving temperature: 16 °C



AWARDS



Designation	Romagna Sangiovese Superiore D.O.C.
Place of production	Castiglione di Forlì
Alcohol content	12,5% vol
Base wines	Sangiovese in purity – blend of clones from Romagna (large berry) and Tuscany (small berry)
Soil type	Red clay and yellow sands (Messinian Molasse)
Altitude	90 m a.s.l.
Exposure	Northwest
Gradient	10%
N. of plants per hectare	6250
Training system	Bilateral spurred cordon (8 productive buds per plant)
Productivity	1000 g per plant
Type of harvesting	By hand
Type of farming	Certified organic since 2021
Harvest period	Second ten days of September
Vinification	Fermentation in steel at a controlled temperature and average maceration of 20 days
Ageing	6 months in steel and at least 3 months in the bottle
Bottle sizes available	0,75 litres