



POGGIO DELLA DOGANA

ARLESIANA ROMAGNA SANGIOVESE BRISIGHELLA

certified organic

Aldo and Paolo Rametta are the brothers behind Poggio Della Dogana. They farm 21 hectares organically in northern Romagna on hills that overlook narrow valleys running up from the Adriatic plain into the Apennines Mountains. Using steel and concrete vessels in the cellar, they make wines that are especially reflective of the fresh, dynamic possibilities of the Romagna high country. The labels are paintings by Silvio Gordini, an ancestor and a famous Romagnolo artist in the Belle Époque era.

VINEYARD



Site: Arlesiana is one of the estate's two crus, from a specific parcel in Brisighella, a commune centered around a medieval village in northern Romagna. The vines have an average elevation of 210 meters and are cooled by winds off the Adriatic.

Soil: Yellow sands alternating with calcareous clays.

Vines: From 27 acres of 25-year-old vines on east-facing slopes. Hand-harvested in the second half of September. Certified organic.

Varieties: Sangiovese 95%, Cilieggiolo 5%.

CELLAR

Élevage: Spontaneous ferments in steel followed by roughly 12 months aging in concrete vats.

Production: ~600 cases.

Profile: An especially fine and intense Sangiovese. *Arlesiana* was the name of the brood mare of Aldo and Paolo Rametta's maternal grandfather—polite, but at the same time full of pride and strength.
