



# POGGIO DELLA DOGANA

## BELDEMONIO VERMOUTH ROSSO

certified organic

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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.

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### VINEYARD

- Site:** From two small parcels on the Apennine foothills of Romagna.
- Soil:** Soils are predominantly clay infused with calcium and minerals.
- Vines:** Hand-harvested in the second half of September. Certified organic.
- Varieties:** Sangiovese.

### CELLAR

- Élevage:** Aged in concrete followed by a year in older barrels. After that, it undergoes an infusion with red and bitter oranges in alcohol, then spices (pepper, cinnamon and the like), and lastly an infusion of aromatic herbs. It's finished with absinthe.
- Production:** Produced only in the warmest years: 2,500-3,000 bottles.
- Profile:** This is top quality, limited production Vermouth. Try it on the rocks with a thin slice of orange.
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