



POGGIO DELLA DOGANA

QUATTRO BASTIONI ROMAGNA SUPERIORE

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: From the old Tuscan border overlooking Terra del Sole. *Quattro Bastioni* refers to the four bastions anchoring the original fortified walls of Terra del Sole, built by the Medicis in 1564.

Soil: Mineral clays (the vines grow overtop of cold thermal springs; Castrocaro Terme is known for its spas).

Vines: From 9 acres of 25-year-old vines with a north-northwestern exposition. Hand-harvested in the second half of September. Yield: 6,000 kg/ha. Certified organic.

Varieties: Sangiovese.

CELLAR

Élevage: Fermented with indigenous yeasts in steel vats, followed by 9 months of aging in concrete and at least 3 months in bottle.

Production: ~825 cases.

Profile: The color is intensely dark, and the nose is explosive with dark berries, soil notes, and spice—this is a wine that grabs your attention. Fresh, lively, and vivacious.
