



POGGIO DELLA DOGANA

SANTA REPARATA ROMAGNA SANGIOVESE

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:** Santa Reparata is one of the estate's two crus, from a single parcel in Castrocaro facing north-northwest in the Apennine foothills between the mountains and the sea. Santa Reparata is the patron saint of the local town of Terra del Sole.
- Soil:** Mineral clays (the vines grow ovetop of cold thermal springs; Castrocaro Terme is known for its spas).
- Vines:** From 25-year-old vines. Certified organic and hand picked.
- Varieties:** Sangiovese.

CELLAR

- Élevage:** Spontaneous ferments in steel followed by aging in concrete vats for roughly 12 months.
- Production:** ~350 cases.
- Profile:** A mouthful of intense, vibrant fruit and rich, soft tannins.
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