



POGGIO DELLA DOGANA

BELLADAMA ROMAGNA ALBANA SECCO

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 specific parcels in the Castrocaro and Brisighella communes, deep in the Apennine foothills of northern Romagna.

Soil: The Terra del Sole soils are predominantly clay infused with calcium and minerals; the Brisighella vineyards are sandstone, limestone and clay.

Vines: From 20-year-old vines. Hand-harvested on the early side. Yield: 5,000 kg/ha. Certified organic.

Varieties: Albana, the first white grape to be granted its own DOCG in 1987. It has centuries of history yet mostly only grows in Romagna.

CELLAR

Élevage: The grapes are pressed gently and allowed to ferment spontaneously in steel. Aged 7-8 months in steel.

Production: 750 cases.

Profile: The color is a beautiful yellow, and the aromatics jump from the glass with notes of flowers, chamomile, nut oil and lemon. The wine has excellent acidity, and with age it can take on characteristics of Riesling. Belladama was one of Grandpa's horses.
