

Poggio della Dogana

Romagna (organic)



The Wines

- *Belladama*: Albana was granted Italy's first DOCG for a white grape in 1987. It is one of the country's most remarkable white wines, and practically all of it grows exclusively in Romagna. Poggio's rendition comes from vines in both of its plantations in Castrocaro and Brisighella. Harvested on the early side, the grapes are pressed gently, and allowed to ferment spontaneously in steel. Subsequent *élevage* lasts for 7-8 months in steel. 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. Production currently averages 750 cases.
- *Quattro Bastioni*: This wine comes entirely from the mineral clays of Castrocaro with the vines having a north-northwestern exposition. As its back label states, the average elevation is 180 amsl (Above Mean Sea Level). Fermentations are spontaneous in steel, and *élevage* takes place over roughly 10 months in concrete vats. 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. The name refers to the four bastions anchoring the original fortified walls of Terra del Sole. This is the estate's largest production in red, averaging 825 cases.

Sangiovese is a late ripening varietal, one that according to Francesco Bordini is a great interpreter of terroir. It's often asked how Sangiovese di Romagna differs from its Tuscan brethren. The terroir is cooler in the Apennines hills of Romagna than in Tuscany, and the soil is not so stony; the wines consequently have superb acidities, and an elevated sense of fruitiness with excellent freshness in contrast to Chianti's typically more tannic structure.

- *Arlesiana*: 95% Sangiovese, 5% Ciliegiolo. One of the estate's two crus, coming from a single parcel on the east-facing slopes of Brisighella, rich with yellow sands and calcareous soil. Those soils, plus an average elevation of 210 meters, make for an especially fine and intense Sangiovese. Spontaneous ferments in steel followed by aging in concrete vats for roughly 12 months. Arlesiana was another one of Grandpa's horses. Production averages 600 cases.

- *Santa Reparata*: Sangiovese. The second of the estate's crus, this from a single parcel in the Castrocara plantings, facing north-northwest at an average of 180 meters above sea level in mineral-rich clays, giving the wine a mouthful of fruit and rich, soft tannins. Spontaneous ferments in steel followed by aging in concrete vats for roughly 12 months. Santa Reparata is the patron saint of the local town of Terra del Sole. Production averages 350 cases.
- *Beldemonio Vermouth Rosso*: Sangiovese. All from the Castrocara plantings and made only in the warmer years because they want extra ripeness for vermouth. Vermouth came about because the brothers happened to find themselves with some rather ripe Sangiovese, and they decided it would be perfect for...dry vermouth! This is 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. In the years when it is made, production averages 2,500-3,000 bottles.

The brothers worked closely with a vermouth specialist to come up with what they thought the best infusion of herbs and oranges. Try it on the rocks with a thin slice of orange.