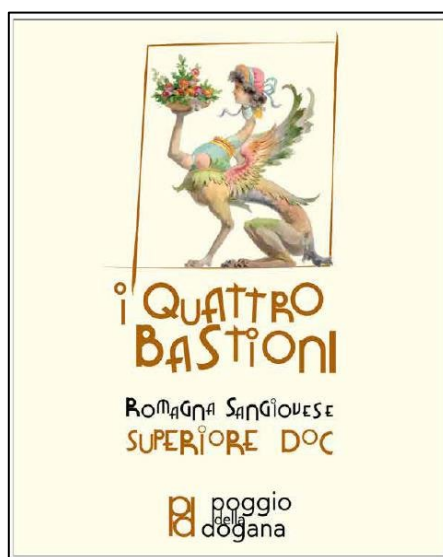


Poggio della Dogana Romagna



Quattro Bastioni Romagna Sangiovese Superiore DOC 2021

The Quattro Bastioni bottling from Poggio della Dogana is also made entirely from Sangiovese, with the wine fermented with native yeasts in stainless steel and the wine's élevage conducted in cement vats for ten months prior to bottling. The 2021 Quattro Bastioni comes in at 13.5 percent octane in this vintage and offers up a lovely bouquet of black cherries, woodsmoke, gentle balsamic tones, a fine base of dark soil, gamebird and a lovely array of gentle spices in the upper register. On the palate the wine is bright, full-bodied and shows off lovely depth of fruit at the core, with tangy acids, moderate tannins, fine focus and grip and a long, well-balanced and nicely sappy finish. This needs four or five years in the cellar to soften up its backend tannins, but the wine is going to be lovely once it is ready to drink. 2029-2045+.

89+ pts– John Gilman, View from the Cellar, July-August 2024