



CONTE ZARDI

IL SAPIENTE
Sangiovese
2015





Sangiovese

CAVEJA

2014



The diffusion of viticulture in Romagna can certainly be traced back to the **Roman era** when, after the foundation of the *Forum Corneli* (today's Imola) all the surrounding territories were destined for agriculture. In addition to the production of foodstuffs necessary to sustain the population of the new urban centre, **wine production occupied a position of absolute importance** because, as well as trying to extend the consumption of wine to the most humble of the urban social classes and even to slaves, **the drink also found other uses in daily life** in the form of painkiller and disinfect-

ant as well as, naturally, an offering pleasing to the gods. In this context a production of wine was developed that was orientated more to great quantity than to great quality, with yields reaching almost 30,000 litres per hectare.

Following a period of crisis, during which it was replaced with substitutes of the most varied order, in the **Middle Ages** wine quickly became popular again - and regained its popularity as the common drink in the daily life of the rural population - thanks mainly to its liturgical significance. After all, it is to



the early-medieval ecclesiastical hierarchies - which in Romagna exercised significant power - that we attribute a valuable contribution to the conservation and propagation of viticulture: there were numerous incentives to extend the vineyards in the reclaimed areas, and even taxes could be lightened for wine makers and cultivators of vineyards. A Bolognese statutory provision of 1259 even introduced the **obligation to guarantee the presence of two *tornatura* of vineyard** (about 2/5 hectares) supported by at least ten fruit trees in each agricultural estate.

Although not with the same intensity of the Early Middle Ages, wine in Romagna continued, over the centuries, to play an absolutely leading role within rural everyday life, being used as much by the monks providing hospitality for pilgrims as by local lordships as an important source of income, but **also playing a leading role in the popular symbolic system, in permanent balance between the sacred and the pagan sphere.**

An example are the so-called “*sagre*”, popular festivals originally celebrated in front of the Churches (hence the term “*sagrato*” for churchyard) that celebrated, at more or less regular intervals, communion between men and the sacred, but also to celebrate a harvest or promote a local product. On such occasions the **eno-gastronomic dimension played a leading role** and wine in particu-

lar was a **fundamental part of the celebration.**

Even today, firmly entrenched in the cultural baggage of the populations of each specific region, can be found customs and symbols that testify to these ancient traditions. Romagna, a region with an identity strongly, and equally proudly, preserved and handed down, is certainly no exception. **It thus continues to give wine a pivotal role within its own symbolic apparatus.**

If Romagna, therefore, represents an area whose geographical boundaries have been debated for centuries without ever arriving at a unanimous definition, it nevertheless finds a common thread in its history and in the character of its people. The historian **Luicio Gambi** wrote that “*romagnolity is primarily a state of mind, an island of feeling, a way of seeing and behaving*”, **to be defined not with physical or administrative limits but rather through human behaviour**, such as an area in which, asking for a drink, the spontaneous offer is wine and not water.





IL SAPIENTE

Sangiovese Rubicone I.G.T.

🍇 85% Sangiovese - 15% Syrah

🍷 Medium Mixture

🍷 Tonneaux

SEMI-SWEET

Sapient (adj) [from Latin sapiens -entis pres. part. of sapere "to taste, to have taste, to be wise"] – 1. Said of a person, rich in knowledge, that has much and profound understanding acquired not only through study, but also through experience, meditation, reflection: a sapient man, the most sapient king Solomon. We think that nothing more than this simple definition of the word "sapiente" (meaning "knowledgeable" or "wise") - taken from the illustrious dictionary of the Italian language, "Treccani" - can describe the decision to choose it as a name for a wine that intends to offer itself as a true summary of that very broad spectrum of colours, flavours and sensations that make up the most authentic Romagnol tradition: every single characteristic of this Sangiovese is in fact able to project the taster's imagination to that dimension, both geographic and spiritual, which historically is Romagna.

Sapiente doesn't just invite you to taste it – it invites you to go on a journey, it offers you the opportunity to allow yourself to be completely immersed in timeless sensory suggestions: these, in addition to their initial impact and the inducement to take yet another sip, also strongly evoke the gastronomic dimension, essential for the perfection of the experience of the Sapiente, not only on the sensorial level, but also, above all, by the call to the lively, affectionate and cheerfully boisterous convivial dimension that naturally develops around the tables of Romagna.

This impetuous Sangiovese - perfected by the appetizing spicy notes imparted by the small percentage of Syrah that completes the blend - as an accompaniment offers plenty of scope for the elaboration of the most diverse combinations, stimulating the imagination and the ongoing search for new table partnerships.

IL SAPIENTE LTD.ED.

Barbera Sangiovese Rubicone I.G.T.

🍇 60% Barbera - 40% Sangiovese

🍷 Medium Mixture

🍷 Tonneaux

SEMI-DRY



Sumptuously fruity, with its magnificent structure, this new version of Il Sapiente embodies all the qualities that render a wine truly unique and special. Its vigorous body, nourished by a pleasing alcoholic warmth and velvety tannins, is perfectly balanced and reinforced by a surprising freshness, whilst tantalizing hints of spices tickle the senses to which the noble fruit, born of the union of two incredible vines, offers its own richness and complexity.

This special edition of Il Sapiente enables the Conte Zardi brand to take another step forward on the bold path that leads the best grapes of the Romagnola wine tradition to centre stage of the international market, fully revealing the potential of an ancient but equally vibrant tradition.



CAVEJA

Sangiovese Rubicone I.G.T.

🍇 85% Sangiovese - 15% Malbo Gentile

🍷 Medium Mixture

🍷 Tonneaux

SEMI-DRY

Before technology revolutionised the agricultural world by introducing modern machinery, to help man in working the land were the animals: cows, oxen and horses lent themselves as irreplaceable drawers of wagons and ploughs, contributing significantly to the development of agriculture and, consequently, to the sustenance of man and the development of civilisation.

Coupling the animals to the implements were the so-called yokes, a heavy piece of wood that, placed over the back of the animals thus taking advantage of their power for pulling: this allowed no lateral movement and sometimes included what was to all effects a rudder that was used to direct its progress.

In order to secure the rudder to the yoke, a long wooden peg was initially used, but, given the easy wear of the material, it was soon replaced by a much more sturdy metal rod: the Caveja. Initially in wood, but very soon it was replaced with a more robust shaft of metal: the cavejal! Despite being a rudimentary instrument and often rough-hewn, the Caveja soon became a very

important decorative and - allegorical element in the context of the Romagna Peasant culture, so much so that it itself became a symbol. The decision to assign such an evocative name to this Sangiovese is not a random choice: In fact, Caveja offers its taster the opportunity to experience, through the senses, the true history and tradition of Romagna, becoming part of it. In this wine, the persuasive intensity of the Sangiovese finds perfect balance in the encounter between the almost unique aromas of two extraordinary native vines: the Malbo Gentile, with its great structure and the well-developed fruity notes and the Centesimino, characterized by a pleasing acidity and a considerable aromatic tenacity. The result is a triumph of aromas and flavours, in which the fruity hints surface in all their succulence, boosted by an intriguing note of pepper and cloves.

IL FASCINOSO

Chardonnay Trebbiano Rubicone I.G.T.

🍇 80% Chardonnay - 20% Trebbiano

🍷 Medium Mixture

🍷 Tonneaux

SEMI-DRY

The impetuous freshness of the Chardonnay is rounded out in this bottle with the aromatic richness of the Trebbiano, the undisputed prince of the Romagna wine industry. The hints of citrus that dominate the olfactory profile are repeated, with perfect coherence, on the palate, supported by a pleasing warmth and ennobled by an aging process of six months in barrels that give Il Fascinoso a rich and full body.

Served chilled, Il Francinoso goes beautifully with Risotto and Pasta with white sauce; simply amazing when served with a selection of semi mature cheeses.



IL RAFFINATO

Sangiovese Rubicone I.G.T.

🍇 100% Albana

🍷 Medium Mixture

🍷 Tonneaux

SEMI-DRY

Persuasive, noble, elegant: this Albana contains and reveals the extraordinary richness of the land from which it draws life, Romagna. Golden and full-bodied, Raffinato gifts the nose with an extraordinary fruity bouquet, whose aroma of nectarine peaches and succulent apricots enjoy perfect harmony with delicate floral notes. To the palate it becomes intense, pleasantly fresh and harmonious, without doubt intriguing thanks to the gentle and persistent suggestion of spice.

To be served cool, it presents itself as a perfect accompaniment to risotto and starters based on fish.





CONTE ZARDI



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Eccellenze Enogastronomiche Italiane

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