



ILIONE

Romagna DOC Sangiovese
Superiore

PRESENTATION

This Romagna Sangiovese Superiore DOC, produced exclusively from Sangiovese grapes and vinified with extended skin contact under controlled temperature, followed by ageing in stainless steel and concrete, shows an intense ruby-red colour with violet hues.

The bouquet is precise, deep and strongly varietal, opening with ripe cherry and sour cherry, followed by dried violet, subtle plum notes and an elegant spicy nuance reminiscent of black pepper and Mediterranean herbs.

Aromatic intensity is clearly defined yet never excessive, with floral and spicy components well integrated.

On the palate it is dry and full-bodied, supported by a clearly perceptible freshness and a lively but well-balanced acidity, framing a dense, ripe tannic structure.

Alcohol is assertive and contributes to a sense of roundness and volume without heaviness, while savoury notes remain restrained, leading to a long, coherent and clean finish.

Best served at 17 °C to fully express balance and precision.



GRAPES

➤ 100% Sangiovese

TERROIR

In the heart of the Santerno Valley, between Imola and the first Apennine foothills towards Forlì, the vineyards are rooted in medium-textured alluvial soils, where sandy fractions ensure effective drainage and silty-clay components provide adequate water retention during drier periods.

The proximity of the Canale dei Molini creates a stable, well-ventilated microclimate, moderating thermal extremes and promoting slow, complete grape ripening.

Marked diurnal temperature variations enhance aromatic concentration while preserving freshness and acid integrity, key factors in defining the finesse, balance and distinctive mineral character of Sangiovese from this area.

FERMENTATION

Maceration on the skins at controlled temperature (82°F) up to 30 days, then subjected to malolactic fermentation.

AGEING PROCESS

In stainless steel and concrete tanks up to one year.



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CHARACTERISTICS

COLOUR AND SHADES

Intense ruby red color with purple highlights.

TEMPERATURE OF SERVICE

17°C.

CORK

DIAM

MATCHING

Thanks to its structure, freshness and firm tannic texture, this Sangiovese Superiore pairs naturally with robust dishes of Romagna tradition such as tagliatelle with meat ragù or lasagne, as well as grilled or roasted red meats, braised dishes and gently spiced stews.

It also complements aged cured meats and medium- to long-aged cheeses.

Particularly successful with lamb, feathered game and mushroom-based preparations, where the wine's aromatic depth and vibrant acidity balance richness and intensity of flavour.

ANALYSIS

ACIDITY : 6,00 gr/lit

PH : 3,50

SUGAR RESIDUAL : 2,00 gr./lit.

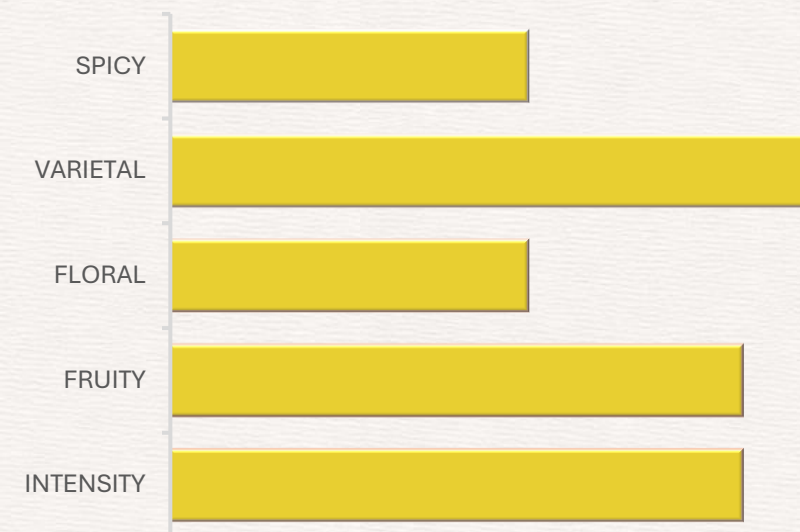
ALCOHOL BY VOLUME : 14% vol.



TASTING NOTES



OLFACTORY NOTES





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PACKAGING

BOTTLE CAPACITY AND GROSS WEIGHT

0,75 lt. (Doge Leggera) - 1360 g

CASES/BOTTLES FOR PALLET

105 / 630

CASE DIMENSIONS

Base 25,5 x 17 cm - height 31 cm

CASE GROSS WEIGHT

8,45 Kg

PALLET DIMENSIONS

Base 80 x 120 - height 170cm

PALLET GROSS WEIGHT

942 Kg

BOTTLE EAN CODE

8034125520435

CASE EAN CODE

8034125520695



AWARDS

AWC VIENNA INTL. WINE CHALLENGE

- ✓ 2018 - SEAL OF APPROVAL
- ✓ 2019 - SEAL OF APPROVAL
- ✓ 2024 - GOLD MEDAL

ANNUARIO "MIGLIORI VINI ITALIANI"

- ✓ 2019 - 90 points
- ✓ 2021 - 88 points
- ✓ 2024 - 90 points
- ✓ 2025 - 92 points

BERLIN WINE TROPHY

- ✓ 2024 - GOLD MEDAL

INTL. WINE AWARD MUNDUS VINI

- ✓ 2019 - SILVER MEDAL

ASIA WINE TROPHY

- ✓ 2024 - GOLD MEDAL