



CONTE ZARDI

IL SAPIENTE

Limited edition
Barbera Sangiovese
Rubicone IGP

PRESENTATION

Barbera and Sangiovese converge to create a Rubicone IGP of pronounced character, displaying an intense ruby-red hue with subtle scarlet highlights.

The aromatic profile is broad and deep, defined by a clear expression of ripe cherry, plum and blackberry, complemented by refined floral nuances of dried violet and a distinctive spicy dimension recalling black pepper, clove, and delicate hints of cocoa and sweet tobacco, derived from extended ageing in large oak casks.

On the palate, the wine is full-bodied and enveloping, supported by well-integrated freshness that counterbalances its natural glyceric softness; alcohol is substantial yet harmonious, while tannins are dense, ripe and finely polished, contributing to a sensation of roundness and notable depth. The finish is long and consistent, with lingering fruity and spicy notes and an elegant closure driven more by suppleness than by salinity.



GRAPES

- Barbera 60%
- Sangiovese 40%

TERROIR

The grapes originate from the hills of central-eastern Romagna, between Imola and Forlì, at elevations ranging from 100 to 300 metres above sea level, on slopes with optimal southern and south-western exposure.

The clay-silty soils, characterised by the presence of active limestone and a rich supply of microelements, ensure effective water retention, concentration and structural solidity, while preserving balanced acidity.

The subcontinental climate, tempered by Adriatic influences, features warm, well-ventilated summers and marked diurnal temperature variations, promoting even and complete ripening and enhancing the aromatic complexity of both varieties.

Temperature-controlled maceration allows precise extraction of colour and phenolic compounds, followed by malolactic fermentation and extended ageing in large oak barrels, guiding the wine towards a mature, elegant balance with an international profile, while maintaining a strong sense of place.

FERMENTATION

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

AGEING PROCESS

Refined in big oak barrels for 18 months.



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CHARACTERISTICS

COLOUR AND SHADES

Deep ruby red with light scarlet hues.

TEMPERATURE OF SERVICE

18°C.

CORK

Neutrocork (Amorim)

MATCHING

This wine reaches its fullest expression alongside rich, flavourful dishes from Romagna and Emilia traditions, such as tagliatelle with meat ragù, baked lasagne, roasted and braised red meats, as well as grilled meats and game prepared without excessive spicing.

It also pairs exceptionally well with medium- to long-aged cheeses, particularly those made from cow's milk.

Its structure and harmony allow it to accompany with equal elegance dishes based on beef, lamb and duck, including slow-cooked and lightly spiced preparations.

ANALYSIS

ACIDITY : 5,70 gr/lit

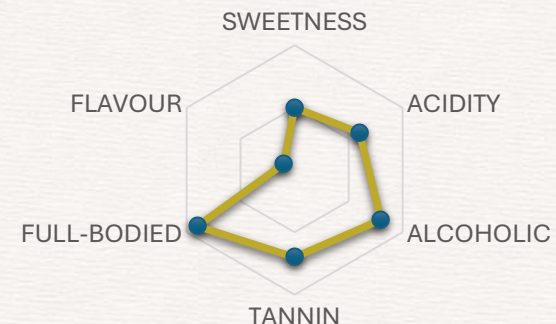
PH : 3,50

SUGAR RESIDUAL : 9,40 gr./lit.

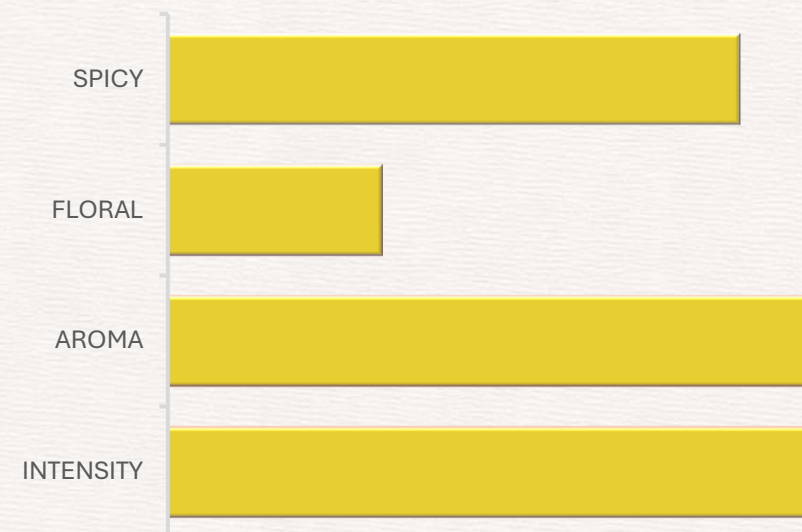
ALCOHOL BY VOLUME : 15% vol.



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

907 Kg

BOTTLE EAN CODE

8034125520466

CASE EAN CODE

8034125520473



AWARDS

BERLIN WINE TROPHY

✓ 2021 - GOLD MEDAL

AWC VIENNA INTL. WINE CHALLENGE

✓ 2023 - GOLD MEDAL

ASIA WINE TROPHY

✓ 2023 - GOLD MEDAL

ANNUARIO "MIGLIORI VINI D'ITALIA"

✓ 2020 - 96 points

✓ 2020 - MEDAL 3° BEST RED WINE

✓ 2024 - 95 points

EMILIA-ROMAGNA DA BERE E DA MANGIARE

✓ 2020/21 - 5 grapes



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