



CONTE ZARDI

IL SAPIENTE

Romagna DOC Sangiovese
Superiore Riserva

PRESENTATION

Romagna DOC Sangiovese Superiore Riserva, produced exclusively from Sangiovese di Romagna, is the result of a meticulous and grape-focused vinification, featuring extended skin maceration that allows for deep yet controlled extraction, followed by malolactic fermentation and prolonged ageing in French oak barrels, designed to seamlessly integrate structure and finesse.

In the glass, it shows a deep ruby red colour with elegant garnet hues, anticipating a broad and articulate aromatic profile driven by precise varietal notes of ripe cherry and sour cherry, layered with nuances of black pepper, liquorice and sweet tobacco, complemented by balsamic undertones and subtle floral hints.

On the palate, the wine is enveloping and profound, supported by a significant alcoholic backbone perfectly counterbalanced by vibrant freshness and a dense yet polished tannic framework, delivering roundness, textural continuity and an elegant progression, with a long, warm and coherent finish where fruit intensity and oak influence merge harmoniously within the overall structure.



GRAPES

➤ 100% Sangiovese

TERROIR

The grapes originate from hillside vineyards in central-eastern Romagna, between Imola and Forlì, situated at elevations ranging from 100 to 300 metres above sea level, on south and south-west facing slopes that promote uniform and complete ripening.

The soils, predominantly clay-silt with the presence of active limestone, are rich in microelements and exhibit strong water-retention capacity, providing ideal conditions to sustain the vine during warmer periods without compromising freshness or aromatic precision.

The sub-continental climate, moderated by Adriatic influences, features warm, well-ventilated summers and marked diurnal temperature variations, fostering aromatic complexity and a solid phenolic structure, offering an authentic expression of a territory inherently suited to producing character-driven, elegant and age-worthy Sangiovese.

FERMENTATION

Maceration on the skins at controlled temperature for 20 days, then subjected to malolactic fermentation.

AGEING PROCESS

In French oak barrels for 18 months.



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CHARACTERISTICS

COLOUR AND SHADES

Deep ruby red.

TEMPERATURE OF SERVICE

20°C.

CORK

Natural Cork - AMORIM

MATCHING

At the table, it pairs naturally with traditional Romagna cuisine such as slow-braised beef, oven-roasted lamb, stewed game and filled pasta with structured meat sauces, while also proving highly versatile with international gastronomy, complementing grilled red meats, rib cuts and entrecôte, substantial roasts, and dishes featuring mushrooms or truffle. Its structural depth and tannic architecture also make it an excellent match for well-aged and long-matured cheeses.

ANALYSIS

ACIDITY : 5,35 gr/lit

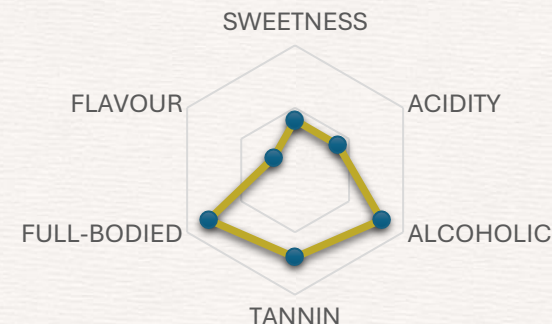
PH : 3,54

SUGAR RESIDUAL : 10 gr./lit.

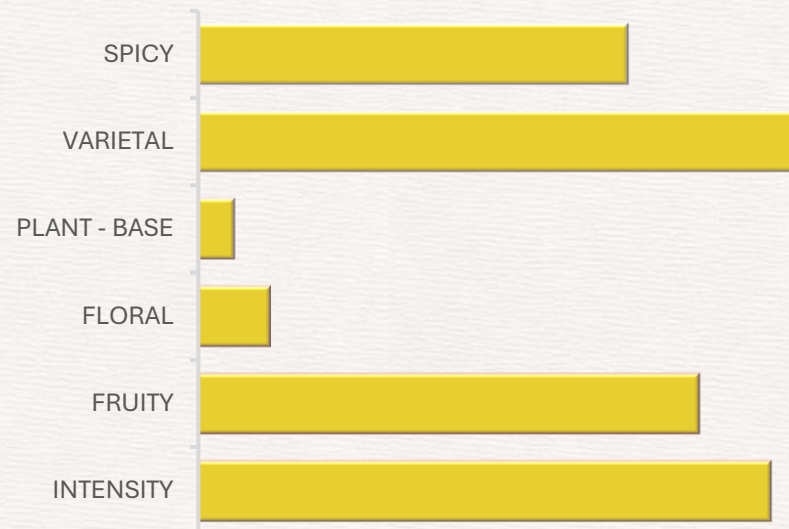
ALCOHOL BY VOLUME : 15% vol.



TASTING NOTES



OLFACTORY NOTES



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PACKAGING

BOTTLE CAPACITY AND GROSS WEIGHT

0,75 lt. (Ancienne) - 1302 g

CASES/BOTTLES FOR PALLET

105 / 630

CASE DIMENSIONS

Base 25 x 17 cm - height 31 cm

CASE GROSS WEIGHT

8,14 Kg

PALLET DIMENSIONS

Base 80 x 120 - height 170cm

PALLET GROSS WEIGHT

875 Kg

BOTTLE EAN CODE

8034125521326

CASE EAN CODE

8034125521333



AWARDS

ANNUARIO "MIGLIORI VINI ITALIANI"

✓ 2024 - 92 points



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