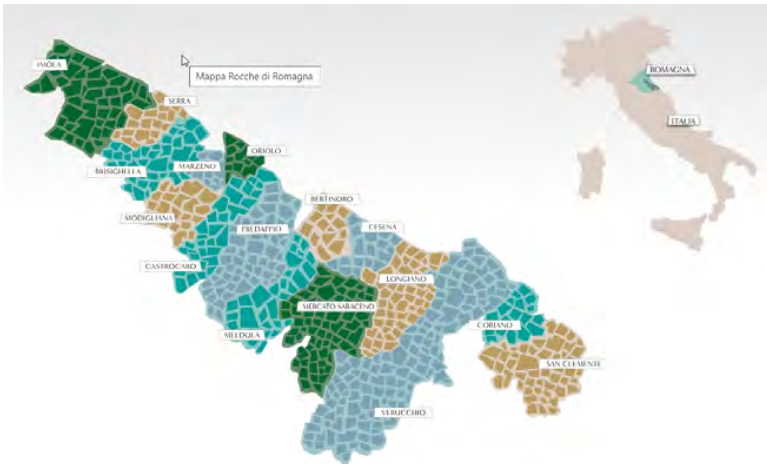


Tenuta Casali

Villa Zappi Methodo Classico

At Tenuta Casali, Silvia, Daniele, and their cousin Francesco uphold a cherished family tradition with dedication and flair. Continuing the vision of their parents Valerio and Paolo, who took the reins in 1978, they blend time-honored methods with innovative techniques to create wines that honor their rich heritage.

Nestled in the enchanting Mercato Saraceno within the Savio Valley, their 25-hectare estate thrives in a unique microclimate and fertile soils that are perfect for exceptional viticulture. The region's rolling hills nurture local varieties such as Albana and Famoso, alongside classic Sangiovese, capturing the essence of this distinctive terroir. Tenuta Casali's commitment to organic practices and hands-on winemaking, guided by acclaimed consultant Emiliano Falsini, ensures each bottle vividly reflects the soul of their land, offering a compelling taste of the Savio Valley's rich history and dynamic future.



Winery Location: Mercato Saraceno, Romagna

Name of Wine: pertains to the history of Mercato Saraceno

Grape(s): 100% Sangiovese

Designation: IGP Rubicone Bianco

Vineyard Sources: the vineyards are located in and around Mercato Saraceno

Vineyard Size: 1 hectare, 160m abs

Age of Vines: Oldest vines up to 30 years

Soil: Gravel based stoney soil

Skin Maceration Time: None

Fermentation & Aging:

Temperature controlled fermentation for 20 days in stainless (10% in French cigrarre), 30 months on the lees in French oak (300L)

Annual Production: 2,500 bottles

Additional Technical Information:

Sulfites (ppm) - 20

Filtration agents? No filtration, cold stabilization

Yeast utilized - Wild yeast

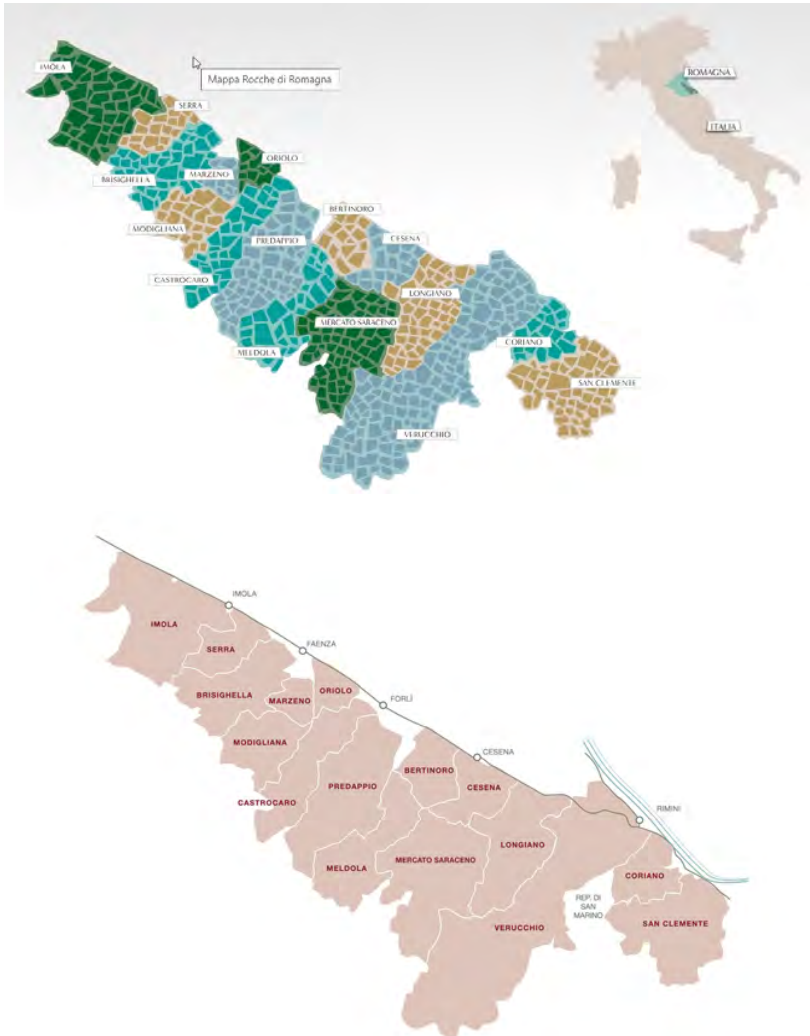
Organic/Biodynamic? Organic certification

Tenuta Casali

Villa Zappi Rose

At Tenuta Casali, Silvia, Daniele, and their cousin Francesco uphold a cherished family tradition with dedication and flair. Continuing the vision of their parents Valerio and Paolo, who took the reins in 1978, they blend time-honored methods with innovative techniques to create wines that honor their rich heritage.

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Winery Location: Mercato Saraceno, Romagna

Name of Wine: pertains to the history of Mercato Saraceno

Grape(s): 100% Sangiovese

Designation: IGP Rubicone Rosato

Vineyard Sources: the vineyards are located in and around Mercato Saraceno

Vineyard Size: 2 hectares, 160m abs

Age of Vines: Oldest vines up to 30 years

Soil: Gravel based stoney soil

Skin Maceration Time: 4 hours

Fermentation & Aging:

Temperature controlled fermentation for 20 days in stainless followed by 10 months in stainless steel before bottling

Annual Production: 10,000 bottles

Additional Technical Information:

Sulfites (ppm) - 20

Filtration agents? No filtration, cold stabilization Yeast utilized - Wild yeast

Organic/Biodynamic? Organic certification

Tenuta Casali

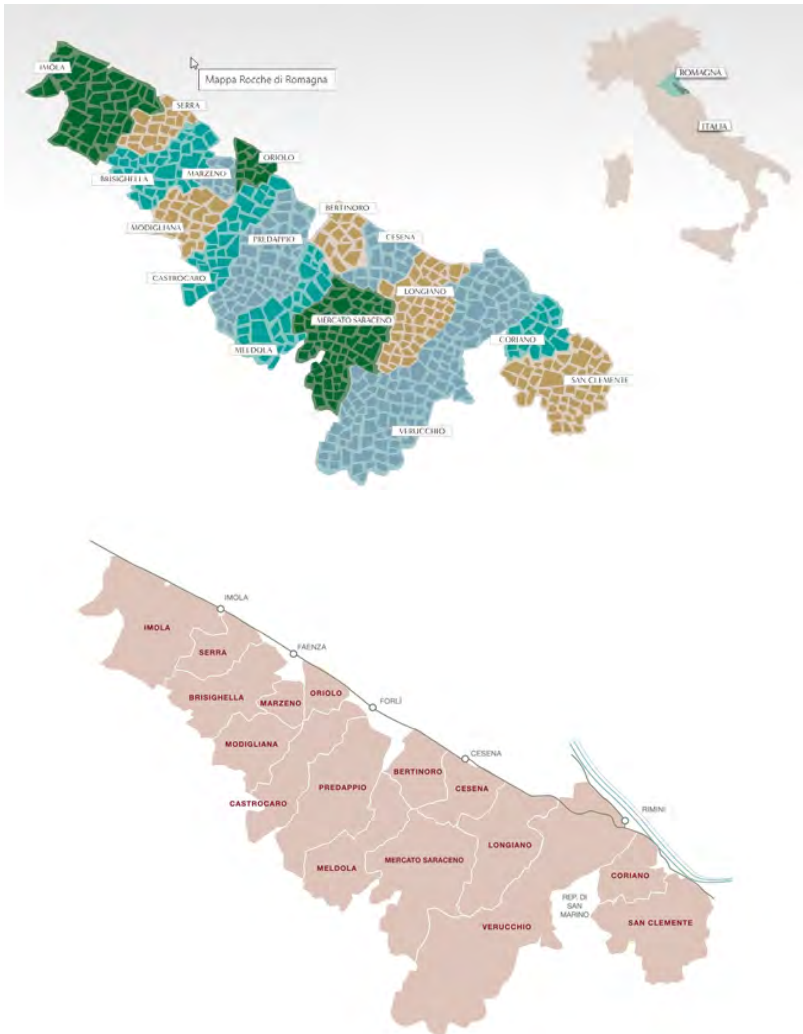
Valleripa

At Tenuta Casali, Silvia, Daniele, and their cousin Francesco uphold a cherished family tradition with dedication and flair. Continuing the vision of their parents Valerio and Paolo, who took the reins in 1978, they blend time-honored methods with innovative techniques to create wines that honor their rich heritage.

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Winery Location: Mercato Saraceno, Romagna
Name of Wine: "Riverbank Valley", name of the cru
Grape(s): 100% Albana
Designation: DOCG Romagna
Vineyard Sources: the vineyards are located in and around Cesena
Vineyard Size: 1 hectare, 200m abs
Age of Vines: Oldest vines up to 20 years
Soil: Sandy soil with sandstone rock
Skin Maceration Time: none
Fermentation & Aging: Temperature controlled fermentation for 20 days in stainless followed by 10 months in stainless steel before bottling
Annual Production: 4,000 bottles
Additional Technical Information: Sulfites (ppm) - 20 Filtration agents? No filtration, cold stabilization Yeast utilized - Wild yeast
Organic/Biodynamic? Organic certification

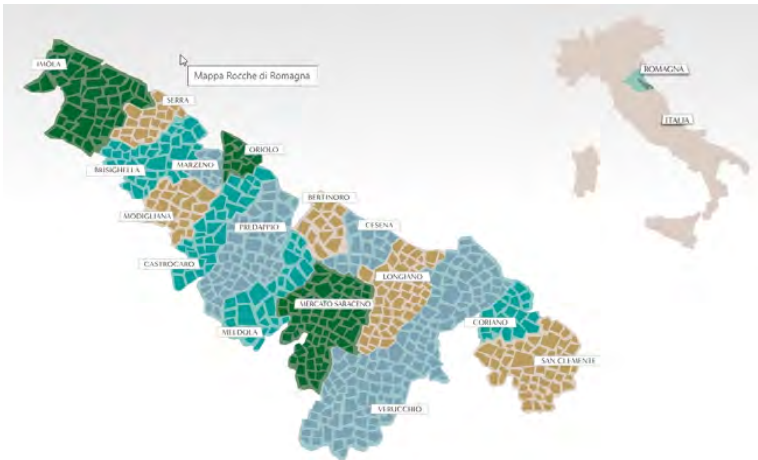


Tenuta Casali

Vigna Cavaliere Bianco

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Winery Location: Mercato Saraceno, Romagna

Name of Wine: 'White knight' - name of the cru

Grape(s): 100% Trebbiano

Designation: DOC Colli Romagna Centrale

Vineyard Sources: this cru is located in Mercato Saraceno

Vineyard Size: 2 hectares, 160m abs

Age of Vines: Oldest vines up to 40 years

Soil: Gravel, stoney soil

Skin Maceration Time: none

Fermentation & Aging:

Temperature controlled fermentation for 20 days in stainless followed by 6 months in stainless steel before bottling

Annual Production: 8,500 bottles

Additional Technical Information:

Sulfites (ppm) - 20

Filtration agents? No filtration, cold stabilization

Yeast utilized - Wild yeast

Organic/Biodynamic? Organic certification

Tenuta Casali

Famoso

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Winery Location: Mercato Saraceno, Romagna

Name of Wine: Name of the grape

Grape(s): 100% Famoso

Designation: DOC Romagna Mercato Saraceno

Vineyard Sources: the vineyards are located in and around Mercato Saraceno

Vineyard Size: 2 hectares, 180m abs

Age of Vines: Oldest vines up to 7 years

Soil: Predominantly clay soil

Skin Maceration Time: none

Fermentation & Aging:

Temperature controlled fermentation for 20 days in stainless followed by 6 months in stainless steel before bottling

Annual Production: 6,500 bottles

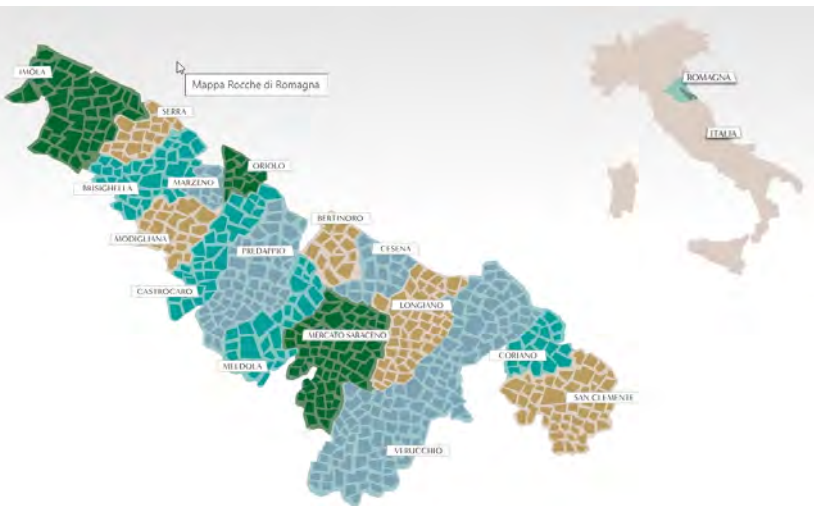
Additional Technical Information:

Sulfites (ppm) - 20

Filtration agents? No filtration, cold stabilization

Yeast utilized - Wild yeast

Organic/Biodynamic? Organic certification



Tenuta Casali

Vigna Baruccia

At Tenuta Casali, Silvia, Daniele, and their cousin Francesco uphold a cherished family tradition with dedication and flair. Continuing the vision of their parents Valerio and Paolo, who took the reins in 1978, they blend time-honored methods with innovative techniques to create wines that honor their rich heritage.

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Winery Location: Mercato Saraceno, Romagna

Name of Wine: reference to the name of the area

Grape(s): 100% Sangiovese

Designation: DOC Romagna Mercato Saraceno

Vineyard Sources: Baruccia cru in Mercato Saraceno

Vineyard Size: 5 hectares, 240m abs

Age of Vines: Oldest vines up to 30 years

Soil: Gravel based stony soil

Skin Maceration Time: 14 days

Fermentation & Aging:

Temperature controlled fermentation for 15 days in followed by 6 months in 20HL Slavonian botti (untoasted)

Annual Production: 13,000 bottles

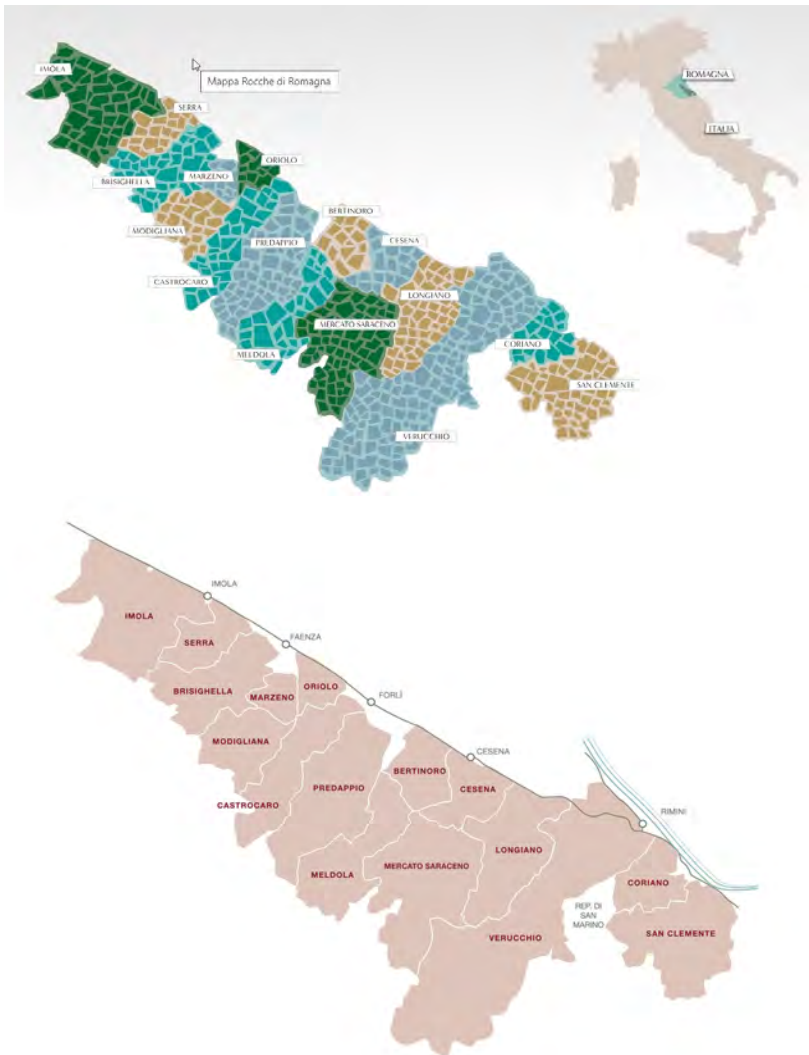
Additional Technical Information:

Sulfites (ppm) - 20

Filtration/Stabilization? No filtration, cold stabilization

Yeast utilized - Wild yeast

Organic/Biodynamic? Organic certification



Tenuta Casali

Vigna Palazzina

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Winery Location: Mercato Saraceno, Romagna

Name of Wine: reference to the name of the area

Grape(s): 100% Sangiovese

Designation: DOC Romagna Sanviovese Superiore

Vineyard Sources: Palazzina cru in Mercato Saraceno

Vineyard Size: 3.5 hectares, 180m abs

Age of Vines: Oldest vines up to 25 years

Soil: Gravel based stony soil

Skin Maceration Time: 12 days

Fermentation & Aging:

Temperature controlled fermentation for 12 days in followed by 10 months in stainless steel

Annual Production: 17,000 bottles

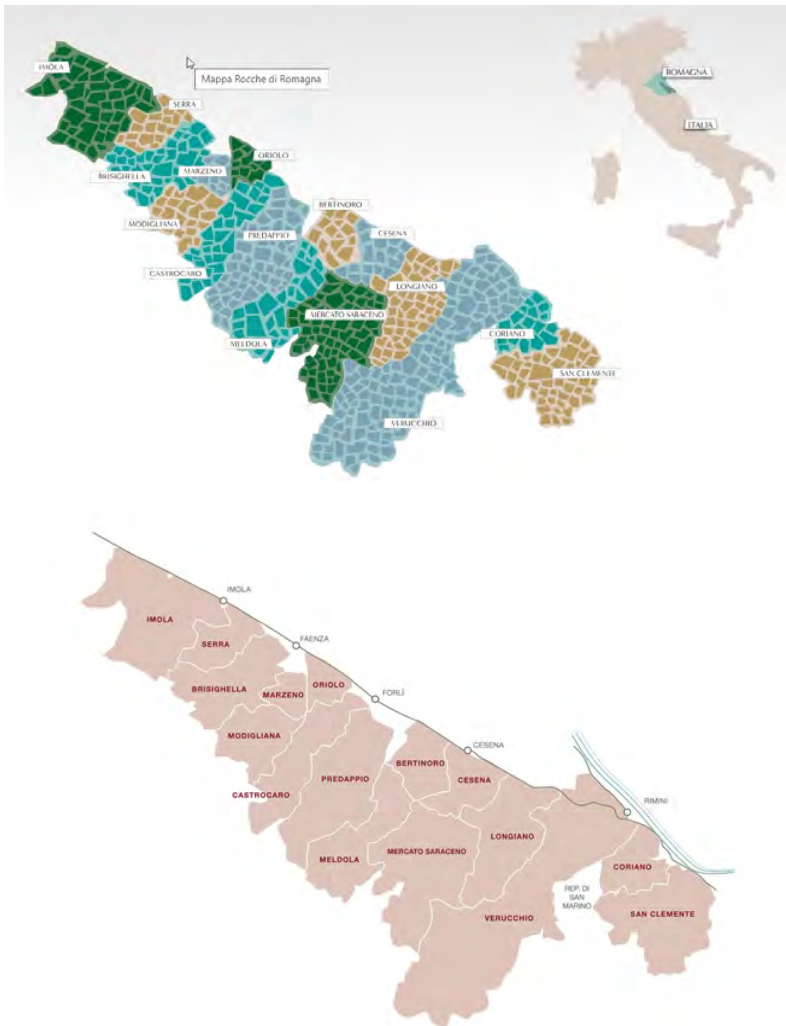
Additional Technical Information:

Sulfites (ppm) - 20

Filtration/Stabilization? No filtration, cold stabilization

Yeast utilized - Wild yeast

Organic/Biodynamic? Organic certification

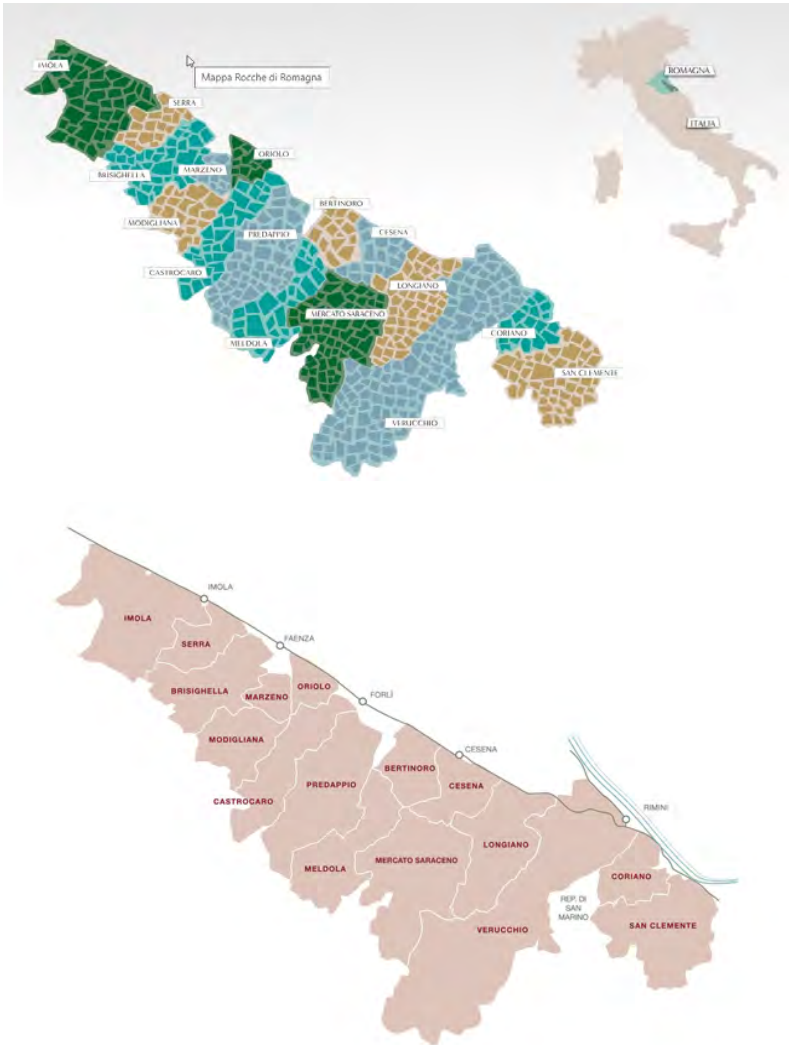


Tenuta Casali

Vigna Quartosole

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Winery Location: Mercato Saraceno, Romagna

Name of Wine: "4 moments of the day"

Grape(s): 100% Sangiovese

Designation: DOC Romagna Mercato Saraceno Riserva

Vineyard Sources: Quartosole cru in Mercato Saraceno

Vineyard Size: 1.5 hectares, 350m abs

Age of Vines: Oldest vines up to 35 years

Soil: Gravel based stony soil

Skin Maceration Time: 18 days

Fermentation & Aging:

Temperature controlled fermentation for 20 days in followed by 12 months in 30HL Slavonian botti (untoasted)

Annual Production: 5,000 bottles

Additional Technical Information:

Sulfites (ppm) - 20

Filtration/Stabilization? No filtration, cold stabilization

Yeast utilized - Wild yeast

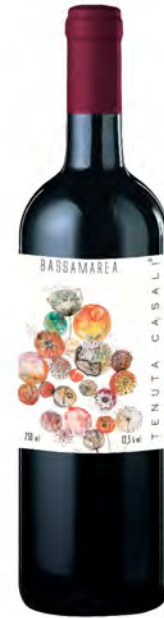
Organic/Biodynamic? Organic certification

Tenuta Casali

Bassamarea

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Winery Location: Mercato Saraceno, Romagna

Name of Wine: 'Seabed'

Grape(s): 100% Sangiovese

Designation: IGP Rubicone Sangiovese

Vineyard Sources: the vineyards are located in and around Mercato Saraceno

Vineyard Size: 2 hectares, 180m abs

Age of Vines: Oldest vines up to 30 years

Soil: Gravel based stony soil

Skin Maceration Time: 8 days

Fermentation & Aging:

Temperature controlled fermentation for 8 days in stainless steel followed by another 6 months in steel before bottling

Annual Production: 20,000 bottles

Additional Technical Information:

Sulfites (ppm) - 20

Filtration/Stabilization? No filtration, cold stabilization

Yeast utilized - Wild yeast

Organic/Biodynamic? Organic certification

