

Pioneer
Organic
Native Varieties



@dp_selezioni_usa

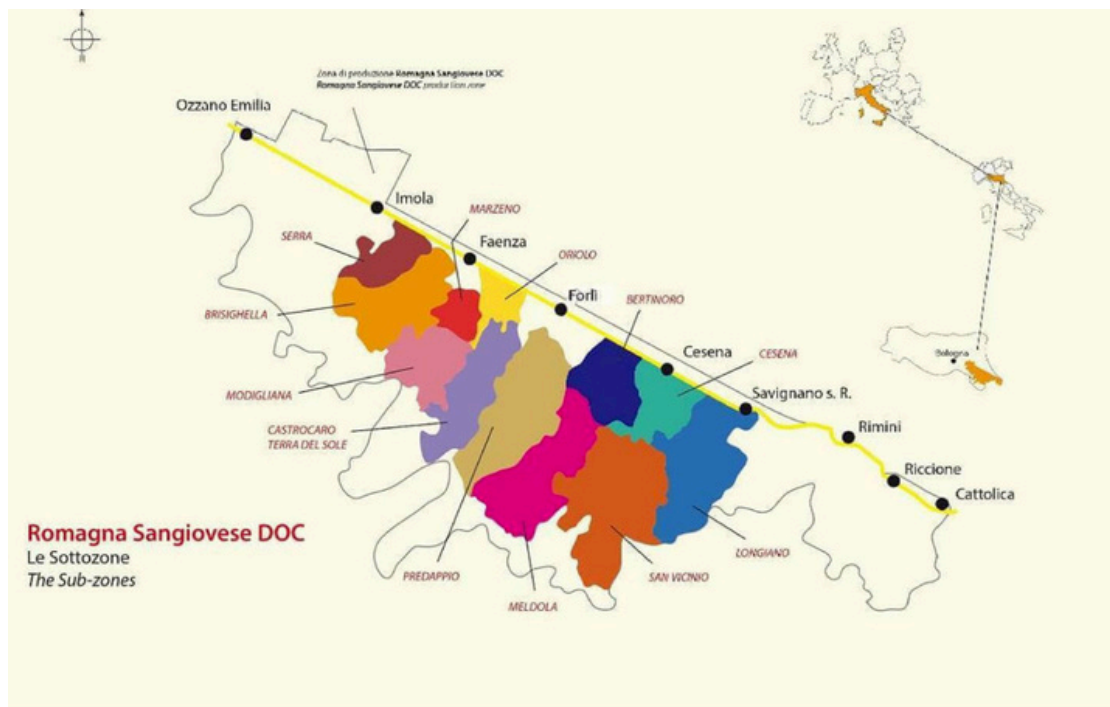


TENUTA CASALI

Mercato Saraceno | Romagna | Emilia-Romagna

At the heart of Tenuta Casali is the dedicated team of Silvia and Daniele Casali, their cousin Francesco, and their father and uncle. Building on the legacy started by their parents Valerio and Paolo in 1978, they continue to uphold the family tradition of winemaking with a perfect balance of respect for the past and forward-thinking innovation.

Nestled in the scenic hills of Mercato Saraceno within the Savio Valley, Tenuta Casali's 25-hectare estate benefits from the region's unique microclimate and fertile soils. This idyllic setting is ideal for cultivating their standout wines, which feature local white grapes like Albana and Famoso, along with classic Sangiovese. Guided by renowned consultant winemaker Emiliano Falsini, the Casali family's meticulous, hands-on approach to organic vineyard management and winemaking ensures that each bottle captures the essence of their rich terroir and storied heritage.



*In Romagna, there are 16 subzones, stretching from Imola to Rimini. **Mercato Saraceno** is the second-largest, after Verucchio, but is not densely planted with vineyards. This subzone is primarily composed of small vineyard plots surrounded by forests, a characteristic reflected in the wines' aromatic qualities and acidity. The characteristic fluvial terraces have been formed over millennia by the Savio River. The common rock across these terraces is marlstone and sandstone.*



FAMOSO

Romagna DOC Mercato Saraceno

- **Varietal:** Famoso grafted in 2014
- **Vinification:** cold fermentation with soft pressing
- **Ageing process:** 6 months sur lie in stainless steel
- **Annual production:** 416 cases



VALLERIPA

Romagna DOCG

- **Varietal:** Albana, 2ha
- **Vinification:** cold fermentation with soft pressing, pre-fermentation maceration
- **Ageing process:** 6 months sur lie in stainless steel with batonnage
- **Annual production:** 416 cases



CAVALIERE BIANCO

Colli Romagna Centrale DOC

- **Varietal:** Trebbiano Romagnolo, 2ha planted in 1985
- **Vinification:** cold fermentation with soft pressing
- **Ageing process:** 6 months sur lie in stainless steel with batonnage
- **Annual production:** 833 cases



Vigna Palazzina

Romagna DOC Mercato Saraceno

- **Varietal:** Sangiovese, 6ha
- **Vinification:** Traditional red fermentation
- **Ageing process:** 6 months in stainless steel and bottle
- **Annual production:** 1,600 cases



Vigna Baruccia

Romagna DOC Mercato Saraceno

- **Varietal:** Sangiovese, 5ha
- **Subzone:** Mercato Saraceno
- **Vinification:** Traditional red fermentation with post-ferm. macerations
- **Ageing process:** 5 months in used oak French barrels
- **Annual production:** 666 cases



Quartosole

Metodo Classico

- **Varietal:** Sangiovese, 2ha planted in 1990
- **Subzone:** Mercato Saraceno
- **Vinification:** Traditional red fermentation with post-ferm. macerations
- **Ageing process:** 12 months in 30 hl wood vats
- **Annual production:** 500 cases



VILLA ZAPPI ROSATO

Rubicone IGT

- **Varietal:** Sangiovese
- **Vinification:** white cold fermentation with soft pressing and few hours maceration
- **Ageing process:** 8 months with several batonnage before bottling
- **Annual production:** 833 cases



BASSAMAREA

Rubicone IGT

- **Varietal:** Sangiovese
- **Vinification:** Traditional red fermentation
- **Ageing process:** Few months in stainless steel
- **Annual production:** 800 cases