



TENUTA DEL PRINCIPE
Viticoltori dal 1863



Larone

ROSSO RUBICONE
INDICAZIONE GEOGRAFICA PROTETTA



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History, tradition, land: these and many others could be the principles that inspire the birth and development of a brand, and go on to determine the main stylistic features. Tenuta del Principe is a project that starts from this assumption to make a significant step forward, to go further, setting as a target the attainment of excellence.

Through the development of a network of an ever more structured and efficient collaboration, the team of oenologists who conceived the Tenuta del Principe project has in fact pursued the possibility of monitoring in full the production process of

their own products, guaranteeing for each of them the ultimate in quality and refinement at every stage.

The creative process therefore follows a path in some ways contrary to the one usually put in place, starting with the designation of the ordained end result: a great wine, lofty, elegant, a perfect interpreter of its own name, but above all an eminent representative of the best Italian wine tradition.

The first step towards this ambitious goal is obviously the choice of the main protagonist of the work, the grape, searching for the perfect selection, depending on the year,



within specific plots identified with the help of specialized agronomists.

The harvest and the first, delicate winemaking operations are carefully monitored, and on the basis of these, the times and the modalities of the subsequent refining phases are defined.

Finally the work is completed with a study of the product image, also inspired by the general principle of excellence, but not only in style, since the choice of packaging materials is also the result of an important work of comparison and research, designed to give the most perfect refinement to every detail.

Born in Romagna, this project focused primarily on the two best excellencies of their own land: the Albana – first Italian white D.O.C.G. – and the Sangiovese, presented in its most prestigious version, Romagna D.O.C. Superiore Riserva.

To that they went on to add what is perhaps the most famous (as well as most celebrated)

Italian wine, the Barolo, followed recently by another pillar of Italian winemaking, the Tuscan Sangiovese. One more interpretation of the regional viticultural tradition completes the product line. Under the name Red Rubicone I.G.T. it offers the taster an elegant sensory experience celebrating a felicitous marriage of native and international vines.

Thanks to the success of its first products, Tenuta del Principe is now a solid evolving project that aims to expand its selection to give shape to the original idea of representing more and more exhaustively the Italian oenological heritage.

“

*And that thou less may wonder at my word,
Behold the sun's heat, which becometh wine,
Joined to the juice that from the vine distils.*

”

(Dante Alighieri, Purgatorio, Canto XXV)





LARONE

Rosso Rubicone IGP

50% Sangiovese, 25% Malbo Gentile
15% Centesimino, 10% Syrah

clayey, medium mixture

in big oak barrel for 18 months

SEMI-DRY

The denomination IGT Rubicone coincides with the geographical area identified with Romagna: a territory as vast as it is varied, whose definition lies not so much in politics as in history and culture.

It is precisely in the past that we glimpse the origins of the choice of this name, Rubicon, to unite, and in a certain sense to recount, this land, which in 49 BC, was the scene of one of the most important upheavals in the course of history: arriving at the borders of Rome, which coincides exactly with the course of the River Rubicon, Julius Caesar decided to take the fateful step that led to the civil war that put an end to the Roman Republic and inaugurated the imperial era.

The extraordinary fame attained by this enterprise, immortalised, between myth and reality, by the famous phrase "Alea iacta est" (the die is cast) - words attributed to Caesar by Suetonius in his De Vita Caesarum - later gave life to a bitter controversy for the location of the real Rubicon.

If Caesar's exploit then becomes a further element to enrich the fiery identity debate in Romagna, it nevertheless offers a precious distinctive element for the entire territory: the denomination Rubicone IGT therefore becomes a symbol of this proud common heritage, which arises from history to filter through to our daily culture, shaped by symbolism, tradition, but above all perfumes and flavours.

Larone arose from the desire to pay homage to the romagnol oenological tradition, ennobling it not only with innovative winemaking techniques, but also clothing it with a garment of great value, all the more rare for a product of this name.

The elegance of its image is perfectly reflected in the glass of the taster, offering in its singularity an unforgettable sensorial experience. The aromatic profile of Larone is in fact drawn from the perfect harmony of four types of grape, balanced in an unprecedented blend in which the King Sangiovese (50%) is enhanced by combination with two impetuous native vines (Malbo Gentile 25%, Centesimino 15%) and the spicy touch of Sirah (10%)

MENSALE

Sangiovese Rubicone IGP

100% Sangiovese

Clayey, medium mixture

in oak casks from 10 to 12 months

DRY

With its extraordinary elegance, faithfully conforming to the style that has made Sangiovese one of the most famous wines in the world, Mensale offers its taster an exciting glimpse of the Tuscan oenological tradition.

Born from the vineyards that stretch along the hills between Pisa and Florence, this wine embodies all the passion of our oenologists, fitting perfectly in the Tenuta del Principe project to enrich it.

A unique product, capable, even at first glance, of distinguishing itself for the perfect accuracy of every detail, including, outstandingly, the wax capsule made entirely by hand.

In the glass the splendor of Mensale opens up to the senses, inebriating them with the most typical notes of the Sangiovese vine - blackberry, blueberry, ripe plum and violet - skilfully harmonized by the tertiary aromas ceded by the aging in wood.

The excellent body, characterized by a pleasant softness and a significant alcohol support, is perfectly balanced by the lively tannin - another typical characteristic of the vine - and by a vibrant freshness.

The complex and inviting organoleptic profile of Mensale certainly stimulates the imagination in search of the perfect companion to be proposed at table: if the first thought certainly goes to the meats - roast veal or pork, guinea fowl with sage and sweet-sour lamb - not to be underestimated is the alternative pairing with cheeses, preferably medium aged, or with fish-based soups.



SERESO

Romagna DOC

Sangiovese Superiore Riserva

100% Sangiovese

Clayey, medium mixture

in oak casks from 36 to 48 months

DRY

King of Romagnol viticulture, the Sangiovese vine finds in Sereso its maximum expression in terms of quality and aromatic complexity.

The productive path of this noble wine starts from the land, with a rigorous selection process by agronomists and oenologists to identify the most suitable vineyard parcels for the production of superior quality grapes. Only beginning with the processing of a perfect raw material is it possible to aspire to such a precious final result, able to enchant and impress itself in the memory of the taster.

After fermentation at a carefully controlled temperature, the process of refinement undergone by Sereso continues in stainless steel tanks for about three months - (during which it is subjected to malolactic fermentation) - and then ends with significant aging in oak barrels. Depending on the vintage, this last phase can vary in length from 3 to 4 years, and confers on each wine an ever more specific and recognizable character.

During the tasting phase, the appearance of Sereso is consistent, full-bodied, of an intense ruby red with delicate garnet reflections.

The olfactory profile is fully typical, with fruity scents - cherry, blackberry, plum - pleasantly evolved (jam-like) and soft tertiary notes of vanilla, liquorice, cocoa and a slight touch of leather. This magnificent complexity is revealed again to the palate, to which Sereso offers himself with all his vibrant youth: the acidic shoulder is marked, the tannins still sharp - but more than ever pleasing - thus making the overall balance of this wine slightly in favour of its so-called hard parts. This characteristic, combined with the significant alcohol content, gives Sereso an extraordinary prospect of longevity and prodigious evolution in the bottle.

Like any great wine, Sereso lends itself to equally important and structured combinations: succulent red meats - venison, mutton - but also rich first courses like lasagne or ribbon pasta with meat sauce.

An absolute must is to try this wine alongside the great mature cheeses such as Formaggio Fossa di Sogliano.

SINTRIA

Romagna DOCG Albana Secco

100% Albana

Medium mixture

Sur lies in French oak barrel from 12 to 14 months

DRY

"Not so humbly should you be drunk, rather you should be drunk in gold to pay homage to your sweet taste!"

Legend has it that this was the exclamation of Galla Placidia, daughter of Emperor Theodosius, tasting the Albana wine, offered in a rough earthenware jug by the inhabitants of a small village of Romagna on her journey to Tuscany. The name of the village of Bertinoro ("Drink-in-gold"), a small village near Cesena, is derived from this legendary quotation and from the anecdote can be perfectly grasped the regal aura and the extraordinary potentiality of perhaps the most famous native grape of Romagna.

This extraordinariness, closely linked to the ability of this grape to guarantee a unique balance between freshness, alcohol content and sugar residue, is testified by an important record that Albana - to be precise, its passito version - can boast at the level of legislative recognition: in 1987 it became the first Italian white wine to obtain the authoritative recognition of the Denomination of Controlled and Guaranteed Origin (DOCG), a title which today the dry, medium and sweet versions can also bear. To the whole of a line born in Romagna and which has excellence as its objective, a tribute to this genuine treasure of the Romagna wine tradition could not be missed. It is here proposed in a dry version further enhanced by a delicate aging in wood. Sintria captivates the taster at first sight with its brilliant golden reflections and a beautiful consistency that is prelude to a rich and complex palate. To the nose arise fruity notes of peach, apricot and golden apple, completed by floral hints and light tertiary sensations (vanilla).

To the palate it is intense, full-bodied, soft, well supported on an acid frame and a savoury note that guarantees a perfect balance. The important structure conferred by its passage in wood makes Sintria an excellent companion for fish preparations of moderate intensity, risottos and selected cheeses of matured cheeses such as Formaggio di Fossa (pit cheese).





TENUTA DEL PRINCIPE

Viticoltori dal 1863



TENUTE D'ITALIA

Eccellenze Enogastronomiche Italiane

Tenute D'Italia

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TENUTA DEL PRINCIPE
Viticoltori dal 1863

"Non così umilmente ti si dovrebbe bere, bensì berti in oro, per rendere omaggio alla tua soavità!" Galla Placidia, figlia dell'imperatore Teodosio

"Not so humbly should you be drunk, rather you should be drunk in gold to pay homage to your sweet taste!" Galla Placidia, daughter of Emperor Theodosius

DENOMINAZIONE - Denomination

Romagna Albana D.O.C.G. Secco

UVAGGIO – Grapes

100% ALBANA

FERMENTAZIONE – Fermentation

Fermentazione a temperatura controllata (13°C) per mantenere e sviluppare al massimo il corredo aromatico.

Fermentation at controlled temperature (55°F) to best develop the varietal aromas.

AFFINAMENTO – Ageing Process

Sur lies in botti di Rovere Francese per 12-14 mesi.

On the lees in French oak barrels for 12-14 months.

TITOLO ALCOLOMETRICO – Alcohol by Volume

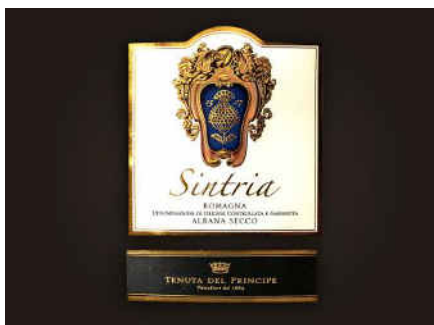
14% vol.

RESIDUO ZUCCHERINO – Sugar Residual

7 gr./lt.

TAPPO – Cork

Natural Cork – AMORIN



CAPACITA' E PESO LORDO DELLA BOTTIGLIA

Bottle Capacity and Gross Weight

0,75 lt. (Doge Pesante) – 1650 g

SCATOLE/BOTTIGLIE PER BANCALE - Cases/bottles for pallet

90 / 540

DIMENSIONI DELLA SCATOLA – Case Dimensions

Base 31,5 x 25,5 cm - height 18 cm

PESO LORDO DELLA SCATOLA – Case Gross Weight

10,38 Kg.

DIMENSIONI DEL PALLET – Pallet Dimensions

Base 80 x 120 - height 175 cm

PESO LORDO DEL PALLET – Pallet Gross Weight

954 Kg

CODICE EAN BOTTIGLIA – Bottle EAN Code

8034125520596

CODICE EAN SCATOLA – Case EAN Code

-

Sintria colpisce il degustatore al primo sguardo, con brillanti riflessi dorati e una bella consistenza che prelude un palato ricco e complesso. Al naso spiccano le note fruttate di pesca, albicocca e mela golden, completate da accenni floreali e lievi sensazioni terziarie (vaniglia). Al palato è intenso, corposo, morbido, ben sostenuto da una spalla acida e da una nota sapida che gli garantisce un perfetto equilibrio.

Sintria captivates the taster at first sight with its brilliant golden reflections and a beautiful consistency that is prelude to a rich and complex palate. To the nose arise fruity notes of peach, apricot and golden apple, completed by floral hints and light tertiary sensations (vanilla). To the palate it is intense, full-bodied, soft, well supported on an acid frame and a savoury note that guarantees a perfect balance.



TENUTE D'ITALIA
Eccellenze Enologiche Italiane



DECANTER WORLD WINE AWARD
2014 - COMMENDED



AWC VIENNA - INTL. WINE CHALLENGE
2014 - SEAL OF APPROVAL
2016 - GOLD MEDAL
2017 - SILVER MEDAL



4th ASIA WINE TROPHY
2016 - SILVER MEDAL



20th BERLINER WINE TROPHY
2016 - GOLD MEDAL



EMILIA-ROMAGNA DA BERE E DA MANGIARE
2017/18 - 5 GRAPES
2020/21 - 6 GRAPES



LA SELEZIONE DEL SINDACO
2017 - 87 POINTS



GRAND INTL. WINE AWARD MUNDUS VINI
2016 - SILVER MEDAL



CONCOURS MONDIAL DE BRUXELLES
2017 - GOLD MEDAL



GUIDA ORO "I VINI DI VERONELLI"
2019 - 83 POINTS



ANNUARIO "MIGLIORI VINI ITALIANI"
2019 - 88 POINTS
2021 - 86 POINTS



TENUTA DEL PRINCIPE

Viticoltori dal 1863

Larone nasce dalla volontà di rendere omaggio alla tradizione enologica romagnola, nobilitandola non soltanto con tecniche di vinificazione innovative, ma anche donandole una veste importante, quanto mai rara per un prodotto con questa denominazione.

Larone arose from the desire to pay homage to the oenological tradition of Romagna, ennobling it not only with innovative winemaking techniques, but also clothing it with a garment of great value, all the more rare for a product of this name.

DENOMINAZIONE Denomination

Rosso Rubicone I.G.P.

UVAGGIO Grapes

50% Sangiovese - 25% Malbo Gentile – 15% Centesimino - 10% Syrah

FERMENTAZIONE Fermentation

Macerazione sulle bucce a temperatura controllata (28°) fino a 20 giorni; in seguito sottoposto a fermentazione malolattica.

Maceration on the skins at controlled temperature (82°F) up to 20 days, then subjected to malolactic fermentation

AFFINAMENTO Ageing Process

In tonneaux fino a 18 mesi.

In tonneaux up to 18 months.

TITOLO ALCOLOMETRICO Alcohol by Volume

15% vol.

RESIDUO ZUCCHERINO Sugar Residual

13 gr./lt.

TAPPO Cork

Natural Cork – AMORIM



CAPACITA' E PESO LORDO DELLA BOTTIGLIA

Bottle Capacity and Gross Weight

0,75 lt. (Doge Pesante) – 1645 g

SCATOLE/BOTTIGLIE PER BANCALE - Cases/bottles for pallet

90 / 540

DIMENSIONI DELLA SCATOLA – Case Dimensions

Base 31,5 x 25,5 cm - height 18 cm

PESO LORDO DELLA SCATOLA – Case Gross Weight

10,35 Kg

DIMENSIONI DEL PALLET – Pallet Dimensions

Base 80 x 120 - height 175 cm

PESO LORDO DEL PALLET – Pallet Gross Weight

951,5 Kg

CODICE EAN BOTTIGLIA – Bottle EAN Code

8034125520152

CODICE EAN SCATOLA – Case EAN Code

8034125520442

L'eleganza della sua immagine si riflette con perfetta coerenza nel bicchiere del degustatore, offrendo un'esperienza sensoriale indimenticabile per la sua unicità. Il profilo aromatico di Larone trae vita dalla perfetta armonia di ben 4 tipologie di uve, bilanciate in un blend inedito in cui il Sangiovese viene esaltato dall'accostamento con 2 impetuosi vitigni autoctoni (Malbo Gentile e Centesimino) e il tocco speziato del Syrah.

The elegance of its image is perfectly reflected in the glass of the taster, offering in its singularity an unforgettable sensorial experience. The aromatic profile of Larone is drawn from the perfect harmony of 4 types of grape, balanced in an unprecedented blend in which the King Sangiovese (50%) is enhanced by combination with 2 impetuous native vines (Malbo Gentile and Centesimino) and the spicy touch of Syrah.

TENUTE D'ITALIA
Eccellenze Enologiche Italiane



22nd BERLINER WINE TROPHY
2018 - GOLD MEDAL



22nd BERLINER WINE TROPHY
2018 - GOLD MEDAL



GUIDA ORO "I VINI DI VERONELLI"
2019 - 85 points



ANNUARIO "MIGLIORI VINI ITALIANI"
2019 - 94 points



24th BERLINER WINE TROPHY 2020
GOLD MEDAL



EMILIA-ROMAGNA DA BERE E DA MANGIARE
2020/21 - 5 GRAPES



TENUTA DEL PRINCIPE

Viticoltori dal 1863

Fedelmente conforme allo stile che ha reso il Sangiovese uno tra i vini da sempre più celebri del mondo, Mensale offre al proprio degustatore un emozionante scorcio sulla tradizione enologica toscana. Nato lungo le colline tra Pisa e Firenze, questo vino racchiude in sé tutta la passione dei nostri enologi, inserendosi perfettamente nel progetto Tenuta del Principe.

Faithfully conforming to the style that has made Sangiovese one of the most famous wines in the world, Mensale offers its taster an exciting glimpse of the Tuscan oenological tradition. Born from the vineyards that stretch along the hills between Pisa and Florence, this wine embodies all the passion of our oenologists, fitting perfectly in the Tenuta del Principe project to enrich it.

DENOMINAZIONE - Denomination

Sangiovese Toscana I.G.P.

UVAGGIO - Grapes

100% Sangiovese

FERMENTAZIONE – Fermentation

Fermentazione a temperatura controllata (28°) per 15 giorni, poi sottoposto a fermentazione malolattica.

Fermentation at controlled temperature (82°F) for 15 days the subjected to malolactic fermentation.

AFFINAMENTO – Ageing Process

In botti di legno per 12-14 mesi.

In oak barrels for 12-14 months.

TITOLO ALCOLOMETRICO - Alcohol by Volume

14% vol.

RESIDUO ZUCCHERINO – Sugar Residual

2 gr./lt.

TAPPO – Cork

Natural Cork – AMORIN



CAPACITA' E PESO LORDO DELLA BOTTIGLIA

Bottle Capacity and Gross Weight

0,75 lt. (Vintage) – 1660 g

SCATOLE/BOTTIGLIE PER BANCALE - Cases/bottles for pallet

90 / 540

DIMENSIONI DELLA SCATOLA – Case Dimensions

Base 33,5 x 27,2cm - height 18,7 cm

PESO LORDO DELLA SCATOLA – Case Gross Weight

10,44 Kg

DIMENSIONI DEL PALLET – Pallet Dimensions

Base 80 x 120 - height 185 cm

PESO LORDO DEL PALLET – Pallet Gross Weight

960 Kg

CODICE EAN BOTTIGLIA – Bottle EAN Code

8034125520381

CODICE EAN SCATOLA – Case EAN Code

-

Il complesso e invitante profilo organolettico di Mensale stimola certamente la fantasia alla ricerca del perfetto accostamento da proporre in tavola: se il primo pensiero va certamente alla carne - arrosto di vitello o di maiale, faraona alla salvia, agnello in agrodolce - da non sottovalutare è altresì l'abbinamento a formaggi, preferibilmente di media stagionatura, o a zuppe a base di pesce.

The complex and inviting organoleptic profile of Mensale certainly stimulates the imagination in search of the perfect companion to be proposed at table: if the first thought certainly goes to the meats - roast veal or pork, guinea fowl with sage and sweet-sour lamb - not to be underestimated is the alternative pairing with cheeses, preferably medium aged, or with fish-based soups.



TENUTE D'ITALIA

Eccellenze Enologiche Italiane



GRAND INTL. WINE AWARD MUNDUS VINI 2018
SILVER MEDAL



22nd BERLINER WINE TROPHY 2018
GOLD MEDAL



AWC VIENNA - INTL. WINE CHALLENGE
2018 - SILVER MEDAL



ANNUARIO "I MIGLIORI VINI ITALIANI"
2019 - 92 POINTS



Il percorso produttivo di questo vino parte dalla terra, con una rigorosa selezione da parte di esperti tecnici per l'individuazione delle particelle più adatte alla produzione di uve di qualità superiore. Solo partendo dalla lavorazione di una materia prima perfetta è infatti possibile aspirare ad un risultato finale tanto prezioso, capace di incantare e imprimersi nella memoria del degustatore.

The productive path of this noble wine starts from the land, with a rigorous selection process by agronomists to identify the most suitable vineyard parcels for the production of superior quality grapes. Only beginning with the processing of a perfect raw material is it possible to aspire to such a precious final result, able to enchant and impress itself in the memory of the taster.

DENOMINAZIONE – Denomination

Romagna D.O.C. Sangiovese Superiore Riserva

UVAGGIO – Grapes

100 % Sangiovese

FERMENTAZIONE – Fermentation

Macerazione sulle bucce a temperatura controllata per 20 giorni; in seguito sottoposto a fermentazione malolattica.

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

AFFINAMENTO – Ageing Process

In botti di rovere francesce per 18 mesi.

In French oak barrels for 18 months.

TITOLO ALCOLOMETRICO – Alcohol by Volume

15% vol.

RESIDUO ZUCCHERINO – Sugar Residual

3 gr./lt.

TAPPO – Cork

Natural Cork – AMORIM



CAPACITA' E PESO LORDO DELLA BOTTIGLIA

Bottle Capacity and Gross Weight

0,75 lt. (Doge Pesante) – 1650 g

SCATOLE/BOTTIGLIE PER BANCALE - Cases/bottles for pallet

90 / 540

DIMENSIONI DELLA SCATOLA – Case Dimensions

Base 31,5 x 25,5 cm - height 18 cm

PESO LORDO DELLA SCATOLA – Case Gross Weight

10,38 Kg

DIMENSIONI DEL PALLET – Pallet Dimensions

Base 80 x 120 - height 175 cm

PESO LORDO DEL PALLET – Pallet Gross Weight

954 Kg

CODICE EAN BOTTIGLIA – Bottle EAN Code

8034125520558

CODICE EAN SCATOLA – Case EAN Code

-

Il profilo olfattivo è pienamente tipico, con sentori fruttati piacevolmente evoluti e morbide note terziarie di vaniglia, liquirizia e cacao. Tale magnifica complessità si rivela nuovamente al palato, al quale Sereso si offre in tutta la propria vibrante giovinezza: la spalla acida è marcata, i tannini ancora netti - ma più che mai gradevoli. Questo, unito all'importante tenore alcolico, regala a Sereso una straordinaria prospettiva di longevità e prodigiosa evoluzione in bottiglia.

The olfactory profile is fully typical, with fruity scents pleasantly evolved and soft tertiary notes of vanilla, liquorice, and cocoa. This magnificent complexity is revealed again to the palate, to which Sereso offers himself with all his vibrant youth: the acidic shoulder is marked, the tannins still sharp - but more than ever pleasing - thus making the overall balance of this wine slightly in favour of its so-called hard parts. This characteristic, combined with the significant alcohol content, gives Sereso an extraordinary prospect of longevity and prodigious evolution in the bottle.

TENUTE D'ITALIA
Eccellenze Enologiche Italiane



CONCOURS MONDIAL DE BRUXELLES
2014 - SILVER MEDAL
2015 - SILVER MEDAL



19th BERLINER WINE TROPHY 2015
GOLD MEDAL



SELECTIONS MONDIALES DES VINS 2015
GOLD MEDAL



AWC VIENNA - INTL. WINE CHALLENGE
2014/2015/2016/2018 - SILVER MEDAL



3rd ASIA WINE TROPHY 2016
GOLD MEDAL



LA SELEZIONE DEL SINDACO 2018
86,6 POINTS



4th ASIA WINE TROPHY 2016
SILVER MEDAL



20th BERLINER WINE TROPHY 2016
SILVER MEDAL



ANNUARIO "MIGLIORI VINI D'ITALIA"
2019 - 94 points
2020 - 88 points



7th ASIA WINE TROPHY 2019
GOLD MEDAL



GUIDA ORO I VINI DI VERONELLI 2019
84 points



23rd BERLINER WINE TROPHY 2019
GOLD MEDAL



24th BERLINER WINE TROPHY 2020
GOLD MEDAL