



CONTE ZARDI

IL SAPIENTE
Sangiovese
2015





Sangiovese

CAVEJA

2014



The diffusion of viticulture in Romagna can certainly be traced back to the **Roman era** when, after the foundation of the *Forum Cornelia* (today's Imola) all the surrounding territories were destined for agriculture. In addition to the production of foodstuffs necessary to sustain the population of the new urban centre, **wine production occupied a position of absolute importance** because, as well as trying to extend the consumption of wine to the most humble of the urban social classes and even to slaves, **the drink also found other uses in daily life** in the form of painkiller and disinfect-

ant as well as, naturally, an offering pleasing to the gods. In this context a production of wine was developed that was orientated more to great quantity than to great quality, with yields reaching almost 30,000 litres per hectare.

Following a period of crisis, during which it was replaced with substitutes of the most varied order, in the **Middle Ages** wine quickly became popular again - and regained its popularity as the common drink in the daily life of the rural population - thanks mainly to its liturgical significance. After all, it is to



the early-medieval ecclesiastical hierarchies - which in Romagna exercised significant power - that we attribute a valuable contribution to the conservation and propagation of viticulture: there were numerous incentives to extend the vineyards in the reclaimed areas, and even taxes could be lightened for wine makers and cultivators of vineyards. A Bolognese statutory provision of 1259 even introduced the **obligation to guarantee the presence of two *tornatura* of vineyard** (about 2/5 hectares) supported by at least ten fruit trees in each agricultural estate.

Although not with the same intensity of the Early Middle Ages, wine in Romagna continued, over the centuries, to play an absolutely leading role within rural everyday life, being used as much by the monks providing hospitality for pilgrims as by local lordships as an important source of income, but **also playing a leading role in the popular symbolic system, in permanent balance between the sacred and the pagan sphere.**

An example are the so-called "*sagre*", popular festivals originally celebrated in front of the Churches (hence the term "*sagrato*" for churchyard) that celebrated, at more or less regular intervals, communion between men and the sacred, but also to celebrate a harvest or promote a local product. On such occasions the **eno-gastronomic dimension played a leading role** and wine in particu-

lar was a **fundamental part of the celebration.**

Even today, firmly entrenched in the cultural baggage of the populations of each specific region, can be found customs and symbolisms that testify to these ancient traditions. Romagna, a region with an identity strongly, and equally proudly, preserved and handed down, is certainly no exception. **It thus continues to give wine a pivotal role within its own symbolic apparatus.**

If Romagna, therefore, represents an area whose geographical boundaries have been debated for centuries without ever arriving at a unanimous definition, it nevertheless finds a common thread in its history and in the character of its people. The historian **Lu- cio Gambi** wrote that "*romagnolity is primarily a state of mind, an island of feeling, a way of seeing and behaving*", **to be defined not with physical or administrative limits but rather through human behaviour**, such as an area in which, asking for a drink, the spontaneous offer is wine and not water.





IL SAPIENTE

Sangiovese Rubicone I.G.T.

🍇 85% Sangiovese - 15% Syrah

🍷 Medium Mixture

🍷 Tonneaux

SEMI-SWEET

Sapient (adj) [from Latin sapiens -entis pres. part. of sapere "to taste, to have taste, to be wise"] – 1. Said of a person, rich in knowledge, that has much and profound understanding acquired not only through study, but also through experience, meditation, reflection: a sapient man, the most sapient king Solomon. We think that nothing more than this simple definition of the word "sapiente" (meaning "knowledgeable" or "wise") - taken from the illustrious dictionary of the Italian language, "Treccani" - can describe the decision to choose it as a name for a wine that intends to offer itself as a true summary of that very broad spectrum of colours, flavours and sensations that make up the most authentic Romagnol tradition: every single characteristic of this Sangiovese is in fact able to project the taster's imagination to that dimension, both geographic and spiritual, which historically is Romagna.

Sapiente doesn't just invite you to taste it – it invites you to go on a journey, it offers you the opportunity to allow yourself to be completely immersed in timeless sensory suggestions: these, in addition to their initial impact and the inducement to take yet another sip, also strongly evoke the gastronomic dimension, essential for the perfection of the experience of the Sapiente, not only on the sensorial level, but also, above all, by the call to the lively, affectionate and cheerfully boisterous convivial dimension that naturally develops around the tables of Romagna.

This impetuous Sangiovese - perfected by the appetizing spicy notes imparted by the small percentage of Syrah that completes the blend - as an accompaniment offers plenty of scope for the elaboration of the most diverse combinations, stimulating the imagination and the ongoing search for new table partnerships.

IL SAPIENTE LTD.ED.

Barbera Sangiovese Rubicone I.G.T.

🍇 60% Barbera - 40% Sangiovese

🍷 Medium Mixture

🍷 Tonneaux

SEMI-DRY



Sumptuously fruity, with its magnificent structure, this new version of Il Sapiente embodies all the qualities that render a wine truly unique and special. Its vigorous body, nourished by a pleasing alcoholic warmth and velvety tannins, is perfectly balanced and reinforced by a surprising freshness, whilst tantalizing hints of spices tickle the senses to which the noble fruit, born of the union of two incredible vines, offers its own richness and complexity.

This special edition of Il Sapiente enables the Conte Zardi brand to take another step forward on the bold path that leads the best grapes of the Romagnola wine tradition to centre stage of the international market, fully revealing the potential of an ancient but equally vibrant tradition.



CAVEJA

Sangiovese Rubicone I.G.T.

🍇 85% Sangiovese - 15% Malbo Gentile

🍷 Medium Mixture

🍷 Tonneaux

SEMI-DRY

Before technology revolutionised the agricultural world by introducing modern machinery, to help man in working the land were the animals: cows, oxen and horses lent themselves as irreplaceable drawers of wagons and ploughs, contributing significantly to the development of agriculture and, consequently, to the sustenance of man and the development of civilisation.

Coupling the animals to the implements were the so-called yokes, a heavy piece of wood that, placed over the back of the animals thus taking advantage of their power for pulling: this allowed no lateral movement and sometimes included what was to all effects a rudder that was used to direct its progress.

In order to secure the rudder to the yoke, a long wooden peg was initially used, but, given the easy wear of the material, it was soon replaced by a much more sturdy metal rod: the Caveja. Initially in wood, but very soon it was replaced with a more robust shaft of metal: the cavejal! Despite being a rudimentary instrument and often rough-hewn, the Caveja soon became a very

important decorative and - allegorical element in the context of the Romagna Peasant culture, so much so that it itself became a symbol. The decision to assign such an evocative name to this Sangiovese is not a random choice: In fact, Caveja offers its taster the opportunity to experience, through the senses, the true history and tradition of Romagna, becoming part of it. In this wine, the persuasive intensity of the Sangiovese finds perfect balance in the encounter between the almost unique aromas of two extraordinary native vines: the Malbo Gentile, with its great structure and the well-developed fruity notes and the Centesimino, characterized by a pleasing acidity and a considerable aromatic tenacity. The result is a triumph of aromas and flavours, in which the fruity hints surface in all their succulence, boosted by an intriguing note of pepper and cloves.

IL FASCINOSO

Chardonnay Trebbiano Rubicone I.G.T.

🍇 80% Chardonnay - 20% Trebbiano

🍷 Medium Mixture

🍷 Tonneaux

SEMI-DRY

The impetuous freshness of the Chardonnay is rounded out in this bottle with the aromatic richness of the Trebbiano, the undisputed prince of the Romagna wine industry. The hints of citrus that dominate the olfactory profile are repeated, with perfect coherence, on the palate, supported by a pleasing warmth and ennobled by an aging process of six months in barrels that give Il Fascinoso a rich and full body.

Served chilled, Il Francinoso goes beautifully with Risotto and Pasta with white sauce; simply amazing when served with a selection of semi mature cheeses.



IL RAFFINATO

Sangiovese Rubicone I.G.T.

🍇 100% Albana

🍷 Medium Mixture

🍷 Tonneaux

SEMI-DRY

Persuasive, noble, elegant: this Albana contains and reveals the extraordinary richness of the land from which it draws life, Romagna. Golden and full-bodied, Raffinato gifts the nose with an extraordinary fruity bouquet, whose aroma of nectarine peaches and succulent apricots enjoy perfect harmony with delicate floral notes. To the palate it becomes intense, pleasantly fresh and harmonious, without doubt intriguing thanks to the gentle and persistent suggestion of spice.

To be served cool, it presents itself as a perfect accompaniment to risotto and starters based on fish.





CONTE ZARDI



TENUTE D'ITALIA

Eccellenze Enogastronomiche Italiane

Tenute D'Italia

is a trade mark of **Morini s.r.l.**

Via Buozzi, 6 · 40026 Imola (Bo) Italy
Ph. +39 0542 641194 · info@tenuteditalia.com
www.tenuteditalia.com



CONTE ZARDI

Il Fascinoso è un degno ambasciatore della Romagna, una terra unica per la propria storia e il carattere della sua gente. Lo storico Lucio Gambi scrisse che "la romagnolità, è in primo luogo uno stato d'animo, un'isola del sentimento, un modo di vedere e di comportarsi", da definire attraverso i comportamenti umani, come quell'area in cui, chiedendo da bere, viene spontaneamente offerto vino e non acqua.

IL Fascinoso is a real ambassador of Romagna, a unique land for its history and the character of its people. The historian Lucio Gambi wrote that "romagnolity is primarily a state of mind, an island of feeling, a way of seeing and behaving", to be defined not with physical or administrative limits but rather through human behaviour, such as an area in which, asking for a drink, the spontaneous offer is wine and not water.

DENOMINAZIONE – Denomination

Chardonnay – Trebbiano Rubicone I.G.P.

UVAGGIO – Grapes

80% Chardonnay – 20% Trebbiano

FERMENTAZIONE – Fermentation

Vinificazione in bianco, temperatura controllata di 13° in vasche di acciaio per circa 30 giorni.

Vinification in white, for 30 days in stainless steel tanks at 13°C

AFFINAMENTO - Ageing Process

Affinato in tonneaux per 8 mesi

Refined in tonneaux for 8 months.

TITOLO ALCOLOMETRICO Alcohol by Volume

13% vol

RESIDUO ZUCCHERINO Sugar Residual

10 gr./lt.

TAPPO Cork

Neutrocork (Amorim)



CAPACITA' E PESO LORDO DELLA BOTTIGLIA

Bottle Capacity and Gross Weight

0,75 lt. (Super Prince) – 1306 g

SCATOLE/BOTTIGLIE PER BANCALE - Cases/bottles for pallet

105 / 630

DIMENSIONI DELLA SCATOLA – Case Dimensions

base 25,5 x 17 cm – height 31 cm

PESO LORDO DELLA SCATOLA – Case Gross Weight

8,22 Kg.

DIMENSIONI DEL PALLET – Pallet Dimensions

Base 80 x 120 cm - height 170 cm

PESO LORDO DEL PALLET – Pallet Gross Weight

883 Kg.

CODICE EAN BOTTIGLIA – Bottle EAN Code

8034125520145

CODICE EAN SCATOLA – Case EAN Code

8034125520459

L'impetuosa freschezza dello Chardonnay si completa in questa bottiglia con la ricchezza aromatica del Trebbiano. Le note agrumate che dominano il profilo olfattivo si ripropongono all'assaggio, sostenute da un piacevole calore e nobilitate da un processo di affinamento di sei mesi in tonneaux che dona a Il Fascinoso un corpo ricco e pieno. Elegante abbinamento a risotti e paste al ragù bianco; è straordinario per accompagnare selezioni di formaggi di media stagionatura.

The impetuous freshness of the Chardonnay comes to its full potential in this bottle with the aromatic richness of Trebbiano. The citrus notes that dominate the olfactory profile are repeated on the palate, supported by a pleasant warmth and enhanced by a six-month refining process in barrels, endowing Il Fascinoso with its rich, full body. Il Fascinoso pairs elegantly with risotto and pasta with meat sauce; and is simply sublime as a complement of the traditional cheese board.



TENUTE D'ITALIA
Eccellenze Enologiche Italiane



23rd BERLINER WINE TROPHY 2019
GOLD MEDAL



ANNUARIO "MIGLIORI VINI ITALIANI"
2020 - 91 points
2021 - 92 points



AWC VIENNA INTL. WINE CHALLENGE 2020
SILVER MEDAL



Sapiènte agg. e s. m. e f. [dal lat. sapiens -entis, propr. part. pres. di sapĕre «aver sapore; esser saggio»]. – 1. a. Detto di persona, che è ricco di sapienza, che ha molte e profonde cognizioni, acquisite non soltanto con lo studio, ma anche attraverso l'esperienza, la meditazione, la riflessione: un uomo s., molto s.; un s. studioso; il sapientissimo re Salomone.

Sapiente (adj) [from Latin sapiens -entis pres. part. of sapere "to taste, to have taste, to be wise"] – 1. Said of a person, rich in knowledge, that has much and profound understanding acquired not only through study, but also through experience, meditation, reflection: a sapient man, the most sapient king Solomon.

DENOMINAZIONE – Denomination

Sangiovese Rubicone I.G.P.

UVAGGIO – Grapes

85% Sangiovese - 15% Syrah

FERMENTAZIONE – Fermentation

Macerazione sulle bucce a temperatura controllata (28°); in seguito sottoposto a fermentazione malolattica. *Maceration on the skins at controlled temperature (82°F), then subjected to malolactic fermentation.*

AFFINAMENTO – Ageing Process

Affinato in botti grandi di rovere per 18 mesi.

Refined in big oak barrels for 18 months.

TITOLO ALCOLOMETRICO Alcohol by Volume

14,50% vol

RESIDUO ZUCCHERINO Sugar Residual

14 gr./lt.

TAPPO Cork

Neutrocork (Amorim)



CAPACITA' E PESO LORDO DELLA BOTTIGLIA

Bottle Capacity and Gross Weight

0,75 lt. (Super Prince) – 1310 g

SCATOLE/BOTTIGLIE PER BANCALE - Cases/bottles for pallet

105 / 630

DIMENSIONI DELLA SCATOLA – Case Dimensions

base 25,5 x 17 cm – height 31 cm

PESO LORDO DELLA SCATOLA – Case Gross Weight

8,20 Kg

DIMENSIONI DEL PALLET – Pallet Dimensions

Base 80 x 120 cm - height 170 cm

PESO LORDO DEL PALLET – Pallet Gross Weight

881 Kg.

CODICE EAN BOTTIGLIA – Bottle EAN Code

8034125520954

CODICE EAN SCATOLA – Case EAN Code

8034125520855

Ancora più che ad una degustazione, ciò a cui Il Sapiente invita è quindi un viaggio, un'occasione per farsi completamente coinvolgere da suggestioni sensoriali senza tempo: esse evocano con forza la dimensione gastronomica, essenziale per il perfezionamento dell'esperienza de Il Sapiente, non soltanto sul piano sensoriale, ma per il richiamo alla vivace, affettuosa e allegramente chiassosa dimensione conviviale delle tavole di Romagna.

Sapiente doesn't just invite you to taste it – it invites you to go on a journey, it offers you the opportunity to allow yourself to be completely immersed in timeless sensory suggestions: these strongly evoke the gastronomic dimension, essential for the perfection of the experience of the Sapiente, not only on the sensorial level, but also by the call to the lively, affectionate and cheerfully boisterous convivial dimension that develops around the tables of Romagna.



TENUTE D'ITALIA
Eccellenze Enologiche Italiane



3rd ASIA WINE TROPHY 2015
SILVER MEDAL



19th BERLINER WINE TROPHY 2015
GOLD MEDAL



AWC VIENNA - INTL. WINE CHALLENGE
2016 - SILVER MEDAL
2017 - SEAL OF APPROVAL
2019 - SILVER MEDAL



ANNUARIO "MIGLIORI VINI ITALIANI"

- 2019 - 92 points
- 2020 - 90 points
- 2021 - 94 points



CONTE ZARDI

Sapiènte agg. e s. m. e f. [dal lat. sapiens -entis, propr. part. pres. di sapère «aver sapore; esser saggio»]. – 1. a. Detto di persona, che è ricco di sapienza, che ha molte e profonde cognizioni, acquisite non soltanto con lo studio, ma anche attraverso l'esperienza, la meditazione, la riflessione: un uomo s., molto s.; un s. studioso; il sapientissimo re Salomone.

Sapiente (adj) [from Latin sapiens -entis pres. part. of sapere "to taste, to have taste, to be wise"] – 1. Said of a person, rich in knowledge, that has much and profound understanding acquired not only through study, but also through experience, meditation, reflection: a sapient man, the most sapient king Solomon.

DENOMINAZIONE – Denomination

Barbera – Sangiovese Rubicone I.G.P.

UVAGGIO – Grapes

Barbera 60% - Sangiovese 40%

FERMENTAZIONE - Fermentation

Macerazione sulle bucce a temperatura controllata (28°); in seguito sottoposto a fermentazione malolattica. *Maceration on the skins at controlled temperature (82°F), then subjected to malolactic fermentation.*

AFFINAMENTO – Ageing Process

Affinato in botti grandi di rovere per 18 mesi.

Refined in big oak barrels for 18 months.

TITOLO ALCOLOMETRICO – Alcohol by Volume

15% vol

RESIDUO ZUCCHERINO - Sugar Residual

10 gr./lt.

TAPPO – Cork

Neutrocork (Amorim)



CAPACITA' E PESO LORDO DELLA BOTTIGLIA

Bottle Capacity and Gross Weight

0,75 lt. (Doge Leggera) – 1360 g

SCATOLE/BOTTIGLIE PER BANCALE - Cases/bottles for pallet

105 / 630

DIMENSIONI DELLA SCATOLA – Case Dimensions

base 25,5 x 17 cm – height 31 cm

PESO LORDO DELLA SCATOLA – Case Gross Weight

8,45 Kg.

DIMENSIONI DEL PALLET – Pallet Dimensions

Base 120 x 80 cm – height 170 cm

PESO LORDO DEL PALLET – Pallet Gross Weight

907 kg

CODICE EAN BOTTIGLIA – Bottle EAN Code

8034125520466

CODICE EAN SCATOLA – Case EAN Code

8034125520473

Suntuosamente fruttato, con la sua magnifica struttura questa nuova versione de Il Sapiènte guadagna a pieno il titolo di Speciale. Il suo corpo vigoroso, nutrito da un piacevole calore alcolico e un vellutato tannino, è perfettamente bilanciato e sorretto da una sorprendente freschezza, mentre stuzzicanti note speziate solleticano i sensi del degustatore, ai quali il nobile frutto nato dell'unione di due sensazionali vitigni si offre in tutta la propria ricchezza e complessità.

Sumptuously fruity, with its magnificent structure this new version of Il Sapiènte fully earns the title of Special. Its vigorous body, nourished by a pleasant alcoholic warmth and a velvety tannin, is perfectly balanced and supported by a surprising freshness, while tantalising spicy notes tickle the senses of the taster, to whom the noble fruit, born of the union of two sensational vines, offers itself in all its richness and complexity.



TENUTE D'ITALIA

Eccellenze Enologiche Italiane



ANNUARIO "MIGLIORI VINI ITALIANI" 2020
96 points



ANNUARIO DEI MIGLIORI VINI
3° BEST RED WINE



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



Lo storico Lucio Gambi scrisse che "la romagnolità, è in primo luogo uno stato d'animo, un'isola del sentimento, un modo di vedere e di comportarsi", da definire non con limiti fisici o amministrativi bensì attraverso i comportamenti umani, come quell'area in cui, chiedendo da bere, viene spontaneamente offerto vino e non acqua.

The historian Lucio Gambi wrote that "romagnolity is primarily a state of mind, an island of feeling, a way of seeing and behaving", to be defined not with physical or administrative limits but rather through human behaviour, such as an area in which, asking for a drink, the spontaneous offer is wine and not water.

DENOMINAZIONE – Denomination

Sangiovese Rubicone I.G.P.

UVAGGIO – Grapes

85% Sangiovese - 15% Malbo Gentile

FERMENTAZIONE – Fermentation

Macerazione sulle bucce a temperatura controllata (28°); in seguito sottoposto a fermentazione malolattica. *Maceration on the skins at controlled temperature (82°F), then subjected to malolactic fermentation.*

AFFINAMENTO – Ageing Process

In tonneaux per 18 mesi.

In big oak barrels (tonneaux) for 18 months

TITOLO ALCOLOMETRICO - Alcohol by Volume

15% vol.

RESIDUO ZUCCHERINO – Sugar Residual

14,00 g/lit

TAPPO – Cork

BRIO (DIAM)



CAPACITA' E PESO LORDO DELLA BOTTIGLIA

Bottle Capacity and Gross Weight

0,75 lt. (Retrò) – 1500 g

SCATOLE/BOTTIGLIE PER BANCALE - Cases/bottles for pallet

100 / 600

DIMENSIONI DELLA SCATOLA – Case Dimensions

Base 31 x 26 cm - height 17,5 cm

PESO LORDO DELLA SCATOLA – Case Gross Weight

9,50 Kg

DIMENSIONI DEL PALLET – Pallet Dimensions

Base 80 x 120 cm - height 187cm

PESO LORDO DEL PALLET – Pallet Gross Weight

970 Kg

CODICE EAN BOTTIGLIA – Bottle EAN Code

8034125520909

CODICE EAN SCATOLA – Case EAN Code

8034125520916

Un trionfo di profumi e sapori, in cui le note fruttate emergono in tutta la propria succulenza, supportate da una intrigante nota speziata di pepe e chiodo di garofano. Pieno, caldo e gentilmente tannico, Caveja si offre come ottimo abbinamento per pranzi e cene all'insegna della tradizione romagnola, in cui trionfano pasta all'uovo fatta in casa, carni rosse e saporiti affettati.

A triumph of perfumes and flavours, in which the fruity notes emerge in all their succulence, supported by an intriguing spicy note of pepper and cloves. Full, warm and gently tannic, Caveja offers itself as a perfect companion for lunches and dinners under the banner of Romagnol tradition, in which the home-made egg pasta, the red meats and the sliced savoury meats reign suprem.



TENUTE D'ITALIA
Eccellenze Enologiche Italiane



DECANTER WORLD WINE AWARD 2016
COMMENDED



CONCOURS INTERNATIONAL
SÉLECTIONS
MONDIALES DES VINS
— CANADA —
INTERNATIONAL WINE CHAMPIONSHIP

SELECTIONS MONDIALES DES VINS 2016
GOLD MEDAL



AWC VIENNA - INTL. WINE CHALLENGE
2016 - SILVER MEDAL
2017 - GOLD MEDAL
2019 - GOLD MEDAL



4th ASIA WINE TROPHY 2016
GOLD MEDAL



INTL. WINE AWARD MUNDUS VINI 2017
SILVER MEDAL



22nd BERLIN WINE TROPHY 2018
GOLD MEDAL



EMILIA ROMAGNA DA BERE E DA
MANGIARE ED. 2017/2018
4 GRAPES



SELEZIONE DEL SINDACO
2019 - GOLD MEDAL



GUIDA ORO "I VINI DI VERONELLI" 2019
84 points



7th ASIA WINE TROPHY 2019
GOLD MEDAL



ANNUARIO "MIGLIORI VINI ITALIANI"

2019 - 90 points
2020 - 90 points
2021 - 93 points



GUIDA ORO "I VINI DI VERONELLI" 2020

83 points