### PALAZZO DI VARIGNANA



### HISTORY BEARS ITS FRUITS

### Leaving a legacy for the future

It is with this goal in mind that Carlo Gherardi established Palazzo di Varignana: a project of restoration and regeneration, of historic buildings, modern and sustainable agriculture, as well as a respect for biodiversity. The resort, nestled in the gently rolling Emilian landscape, resembles a small hamlet set in the Emilia-Romagna Apennines with Palazzo Bentivoglio, a historic villa dating back to 1705, at its center. It was created as a place to experience agriculture, landscape, gastronomy and well-being, surrounded by the beauty of nature.

The aim of the estate is to recreate harmony between humans and nature, between culture and farming, restoring native heirloom crops and producing the very best olive oil and wine.

Palazzo di Varignana now has over 500 hectares of land producing the highest quality local produce.



### **VALUES**

Palazzo di Varignana's mission is to produce extra virgin olive oils and wines that convey the strength and identity of the local area, and which are an expression of elegance, pleasure, sustainability and well-being, reflecting all the core values of the business.





### **OLIVE PROJECT**

Starting in 2015, an ambitious agronomic project began to redevelop the landscape by bringing large portions of uncultivated land and ancient native cultivars back into activity. Today we boast one of the largest olive groves in all of northern Italy, covering more than 260 hectares. Our passion and respect for the land have led us to choose the most representative cultivars of the Bologna hills, such as Ghiacciola and Nostrana. These, together with other typical varieties, give rise to a collection of extra virgin oils that stand out for their great complexity, aromatic and taste balance: products of excellence that tell a love story with nature. In November 2023 we inaugurated the new oil mill, the production site where all the processing takes place surrounded by the more than 160,000 olive trees of our property. The proximity of the mill to the olive groves allows us immediate milling of the harvest, guaranteeing the highest quality and the possibility of having an integrated kmO supply chain in one place. Thanks to the latest technologies we can process each variety of olive at the specific temperature enhancing its characteristics and preserving a high amount of polyphenols.





### MONOCULTIVAR GHIACCIOLA

## **CLATERNA BIO**

It is obtained exclusively from olives of the Ghiacciola cultivar, a native variety among the most representative. The olive trees of this cultivar provide a limited production of a high quality monocultivar: the result is a great oil, able to best express the uniqueness of our land. The nose immediately reveals the strong varietal character: intense freshness from the pressing of still-green olives, with hints of balsamic notes and aromatic herbs.

### **INTENSITY:** Intense

### Food Pairings

Recommended for raw use, particularly ideal for enhancing dishes such as fish carpaccio and tartare, boiled legumes, and pinzimonio.



Awards -











### DENOMINAZIONE DI ORIGINE CONTROLLATA

# **BRISIGHELLA DOP**

This is an oil from Emilia-Romagna, obtained exclusively from olives of the Nostrana di Brisighella cultivar, a distinctive symbol of the region. The early harvest, carried out at the beginning of the olive's maturation, enhances the typical herbaceous aromas and characteristic notes of the cultivar, enriched with broad balsamic nuances and the scent of green olives. On the palate, the oil is broad, enveloping, and spicy. This cultivar represents a limited production of Italian extra virgin olive oil, where quality clearly prevails over quantity, celebrating the excellence of the region.

### **INTENSITY:** Intense

### Food Pairings

Strictly for use raw, to enhance fish carpaccio, salads, vegetable veloutés, and soups.









#### MONOCULTIVAR MAURINO

# PANDESCO BIO

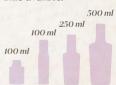
Pandesco is an organic extra virgin olive oil obtained exclusively from olives of the Maurino cultivar, which gives it unique properties and organoleptic characteristics. From the first taste, it stands out for its complex vegetal texture and intense aroma, reminiscent of freshly picked, very green olives, enriched with fresh floral notes that evoke the scents of spring. This balanced and harmonious extra virgin olive oil finishes with a persistent peppery note, further enhancing its character.

### **INTENSITY:** Intense

### Food Pairings

With its balanced taste, it is ideal for bruschetta, soups, grilled meat and fish dishes. Also worth trying on fiordilatte ice cream.

### Size avaible:





### MONOCULTIVAR NOSTRANA

# **VARGNANO**

This oil is obtained exclusively from the Nostrana cultivar, with olives harvested while still green to fully express their characteristics. The oil has a green color. On the nose, it features an intense fruity aroma, with persistent vegetal fragrances ranging from fresh walnut, artichoke leaves, tomato, and lemon thyme. On the palate, it is enveloping, confirming the broad aromatic profile, and finishes with an elegant peppery note of green olive.

### **INTENSITY:** Intense

### Food Pairings

A balanced oil, ideal for delicate dishes. Recommended raw to enhance carpaccio, tartare, veloutés, and steamed dishes.













#### MONOCULTIVAR CORREGGIOLO

## STIFFONTE

This oil comes from a cultivar native to central Italy, the Correggiolo, which has long found a favorable environment for cultivation in our hills. It is a medium-fruity monocultivar with a distinct taste. On the palate, vegetal notes dominate, with prominent hints of radicchio, lettuce, artichoke, and almond, creating a pleasant contrast with a delicate bitterness and a persistent peppery finish.

### **INTENSITY:** Intense

### Food Pairings

Preferably used raw, ideal on bruschetta, legume soups, and grilled meat.















### MULTICULTIVAR

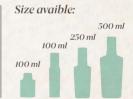
# **CABIANCA BIO**

With a brilliant green color, this organic extra virgin olive oil is broad and aromatic, characterized by notes of fresh olive and freshly cut grass. On the palate, it offers a balanced fruity flavor, with herbaceous hints of green leaves, wild fennel, and lettuce. The finish is enriched by a harmonious balance of bitterness and pepperiness, completing its complexity.

### INTENSITY: Medium

### Food Pairings

Particularly suited for bruschetta, salads, pinzimonio, fresh and gratinated vegetables, legume soups, and caprese.























### MULTICULTIVAR

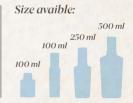
# LAFONTE

The harvesting of these olives is done with great care, bringing fresh, green olives rich in valuable polyphenols to the mill. This process results in an oil of extraordinary quality. On the palate, its bold and elegant structure enhances the notes of bitterness and pepperiness, while hints of chicory, radicchio, and almond emerge, enriching its authentic and distinctive character.

### **INTENSITY: Light**

### Food Pairings

With its balanced taste, it is ideal for bruschetta, soups, grilled meat and fish dishes. Also worth trying on fiordilatte ice cream.



Awards -







# **AURUM**

LIMITED EDITION

500 ml

Aurum is the Limited Edition olive oil from Palazzo di Varignana, capturing the best of each year's olive harvest. A product of excellence with great complexity, aromatic balance, and taste.

This monocultivar Leccio del Corno EVO oil stands out for its intense fruity flavour and a complex vegetal profile, enriched with rich herbaceous fragrances. On the palate, it expresses a unique varietal tone, characterised by a flawless balance of bitterness and pepperiness.

Its notes evoke freshly picked green olives, with vegetal nuances reminiscent of olive leaves, lettuce, and thistle, creating an organoleptic profile of great elegance and depth.

As a testament to its uniqueness, Aurum will change every year: depending on the harvest season, expert olive oil makers will select the best fruits from the farm to create a special bottle. Each Limited Edition will therefore have its own identity, translating into a different oil each season, like a palette composed of various shades of green, aromas, and olfactory tones.



# PALAZZO DI VARIGNANA Bag in Box - 31/51

This olive oil is obtained from the Correggiolo and Elviana cultivars as the main varieties. The oil has a pale green color and is well balanced both on the nose and on the palate. It has a well-balanced bitter and tangy finish.

### Food Pairings

It is a very versatile extra virgin olive oil that pairs well with a wide variety of foods, from vegetables to pasta dishes, risotto and fish.

### FLAVORED OIL

# **FLAVORED**

The flavored oils of Palazzo di Varignana are made with our extra virgin olive oil in combination with 100% natural and organic flavors.



CHILI

**BASIL AND LEMON THYME** 



TRUFFLE

ROSEMARY













100 ml







# OUR WINES



### THE WINEMAKING PROJECT

The winemaking project took its first steps in 2016 with the planting of selected local grape varieties such as Sangiovese, Malbo Gentile and Pignoletto, and international varieties such as Chardonnay, Pinot Noir and Pinot Blanc, varieties with unmistakable qualities that have been successful in capturing the uniqueness of the Varignana terroir. The vines weave across the slopes and ridges of a natural amphitheater at an altitude ranging from 150 to 230 m asl. Fresh breezes from the Apennines benefit the grapes in the summer, ensuring a slow and balanced development of the aromas and flavors of the fruit, while in the winter, the hills protect the vineyard from the cold. The single Guvot vine training system is used with a prevalent east-west orientation and a planting density of 5,000 vines per hectare. Our experts meticulously monitor the vines throughout all the phenological stages of the plant. The grapes undergo a rigorous selection process in the field and in the winery.



### **CLIMATE AND LOCATION**

The Varignana hills lie between Vena del Gesso and Via Emilia, where the ridges of the Emiliano-Romagnolo Apennines face north, toward the Po Valley bordered by the Alps.

These slopes are characterized by a subcontinental temperate climate, with warm humid summers and cold harsh winters.

The strong breezes and temperature variations that characterize the changes of season are ideal for the ripening of grapes.

There is a rich diversity, with soils such as blue clays and yellow sands, containing frequent rock fragments in the upper part of the hill. This soil diversity and the particular microclimate create an environment that is highly suited to the production of wines that are rich in refined aromas and flavors.



### THE WINERY

Artisanal skills and expert care of the raw material drive Palazzo di Varignana's focus on innovation, leading in 2021 to the creation of the winery, the cornerstone of the winemaking project. The Palazzo di Varignana winery is a place created to store and preserve the quality fruit produced by nature, and is equipped with carefully selected modern technologies to guarantee the protection of the characteristics and organoleptic properties of our grapes. We have chosen concrete vats for the vinification and aging of our still wines, for our sparkling wines, the special multi-cell stainless steel tanks are the intriguing product of technology and design. Aging of the more structured wines takes place in barriques in a temperature and humiditycontrolled environment. Next to the barriques is an area used for sparkling wine production with the traditional "pupitre" wine racks used for the manual remuage process of our Metodo Classico Villa Amagioia.



VILLA AMAGIOIA Blanc de Noirs Metodo Classico Brut

ALCOL: 12.5°

The very essence of Palazzo di Varignana is expressed through the Villa Amagioia Metodo Classico Blanc de Noirs.

An expression of refinement and richness.

Using modern winemaking and sparkling wine production techniques, this Pinot Noir perfectly expresses the full potential of this terroir.





### **GRAPES:**

Pinot Noir from the eastern slope.



#### SOIL:

Blue clay mix.





Harvesting of grapes at the perfect ripeness during the coolest hours of the day, direct pressing of the grapes and fractionation of the musts, followed by fermentation at controlled temperature in stainless steel tanks. The secondary fermentation in spring of the year following the harvest takes place in bottle in a temperature-controlled environment. Disgorging occurs after at least 24 months of ageing on its own lees.

### **TASTING NOTES:**



Golden yellow color with rose gold hues; fine and dense perlage. Citrus notes with the aroma of white flowers. Full on the palate with pleasant fruity notes accompanied by a salinity that runs throughout the length of the taste. Fresh and flavorful, the citrus notes reappear with blue clay mineral notes. Serve around 8-10°C.



### **PACKAGING:**

Boxes of 6 x 0.75 L. bottles. Boxes of 3 x 1.5 L. Magnum. VILLA AMAGIOIA Blanc de Blancs Metodo Classico Brut

ALCOL: 12.5°

The light of
Palazzo di Varignana is
captured in the
Villa Amagioia
Metodo Classico
Brut Blanc de Blancs.

A mark of refinement.

The Chardonnay and Pinot Blanc fully express the radiance and charm of Palazzo di Varignana.





### **GRAPES:**

Chardonnay and Pinot Blanc.



#### SOIL:

Blue clay mix.

### VINIFICATION:



Harvesting of grapes at the perfect ripeness during the coolest hours of the day, direct pressing of the grapes and fractionation of the musts, followed by fermentation at controlled temperature in stainless steel tanks. The secondary fermentation in spring of the year following the harvest takes place in bottle in a temperature-controlled environment. Disgorging occurs after at least 24 months of ageing on its own lees.

### **TASTING NOTES:**



Golden yellow color with fine, dense perlage. The nose delivers smooth notes of white flowers and pear. Balsamic and citron aromas prepare the palate. Creamy and full on the palate with pleasant floral and fruity overtones underpinned by a lovely fresh and full-bodied character that runs throughout the length of the taste. Serve at 6-8°C.



### **PACKAGING:**

Boxes of 6 x 0.75 L. bottles. Boxes of 3 x 1.5 L. Magnum. CHARDONNAY 2024 Colli d'Imola DOC

ALCOL: 13°

The particular Palazzo di Varianana microclimate allows this Chardonnay, an international and versatile variety, to express the qualities that have made this grape world-famous. The density of the soils and the notable temperature changes between night and day enhance the aromatic potential of the grape, producing a rich smooth wine.





#### **GRAPES:**

Chardonnay from the western slope. Thin foliage with bunches exposed to the sun.



#### SOIL:

Yellow sand mix with rock fragments.





Harvesting of fully ripe grapes during the coolest hours of the day, extraction of the must, cold static decanting, fermentation in concrete at controlled temperature and a fraction of the wine is aged in wood. Ageing during the winter on the lees and bottling in the spring following the harvest.

### **TASTING NOTES:**



Characterized by a bright yellow color. On the nose, it is captivating and opens with intense aromas of white flowers, pear and vanilla. Subtle hints of candied fruit and minerals. Creamy on the palate, it is refined with a good balance between acidity, body and fresh fruit notes.

### PACKAGING:



Boxes of 6 x 0.75 L. bottles.
Boxes of 12 x 0.375 L. bottles.

### PINOT NERO 2023 Rubicone IGT

ALCOL: 14°

The finest expression of our wine project is a surprising explosion of scents/aromas of the Varignana lands.





### **GRAPES:**

Pinot Noir from west-facing vines.



### SOIL:

Mix of blue clays and calcareous sands.





Harvesting of fully ripe grapes, delicate destemming and cold maceration before fermentation in concrete. Ageing in concrete and wood for the year following the harvest.

### **TASTING NOTES:**

This Pinot Noir has an elegant ruby red color.



The nose opens with scents of violet and small ripe dark-red fruits. Rose petals accompany the spicy, tobacco finish. The wine is full-bodied and velvety on the palate, juicy with clean, well-defined fruit; the perfect balance of components heightens the drinking pleasure and delicate persistence.

Serve at 16-18°C.



### **PACKAGING:**

Boxes of 6 x 0.75 L. bottles.

## SANGIOVESE Superiore 2023 Romagna DOC

ALCOL: 14°

The history of
Palazzo di Varignana
has its roots on the
border between typical
Emilian varieties
and those of the
Romagna region.
This is where our
Sangiovese comes
from, a wine that
captures the roots
of the local terroir.





#### **GRAPES:**

Sangiovese from west-facing vines.



### SOIL:

Calcareous sand mix.



#### **VINIFICATION:**

Harvesting of fully ripe grapes, delicate destemming and maceration in concrete with red wine fermentation at controlled temperature. Ageing in wood and concrete for the year following the harvest.





This Sangiovese has an intense ruby red color with violet hues. The nose reveals hints of cherry and small red and black fruits complemented by licorice notes. The wine is light, fresh and balanced on the palate, with vibrant tannins that reflect the true spirit of the Varignana terroir. The flavorful and persistent finish echoes the aromas on the nose. Serve around 18°C.



### **PACKAGING:**

Boxes of 6 x 0.75 L. bottles.

## ALBANA 2.024 Romagna DOCG

ALCOL: 13°

A wine that embodies all the shades of our territory. Authentic and rich, it reflects the radiance and sunshine of Romagna.





Albana from the west-facing slope. Thin peaks with clusters exposed to the sun.



#### SOIL:

Yellow sandy soils with the presence of gravel.





Harvesting of fully ripe grapes during the coolest hours of the day, extraction of the must, cold static decanting. Fermentation in concrete at controlled temperature. Aging during the winter on the lees and bottling in the spring following the harvest.

### **TASTING NOTES:**



The most representative white grape variety of Romagna unveils the complexity of our soils. A unique harmony emerges that celebrates the most sundrenched character, with enchanting aromas and a richness of authentic flavours.



### **PACKAGING:**

Boxes of 6 x 0.75 L, bottles. Boxes of 12 x 0.375 L. bottles. VIGNETO
DEL VENTAGLIO
PARTICELLA 63
Rubicone IGT
Malbo Gentile

ALCOL: 14.5°

A native grape variety of great character that yields generous, flavorful grapes. The careful vinification results in a wine of rare elegance, with hints of black cherry, violets, chocolate and spice before the satisfying, consistent and deep sip.





### **GRAPES:**

Malbo Gentile from Parcel 63.



### SOIL:

Mix of blue clays.





Manual harvesting, cooling of the grapes, gentle destemming and maceration in concrete vats with red wine vinification. Aging in wood and concrete for one year. Additional aging in bottle for 6 months.

#### **TASTING NOTES:**



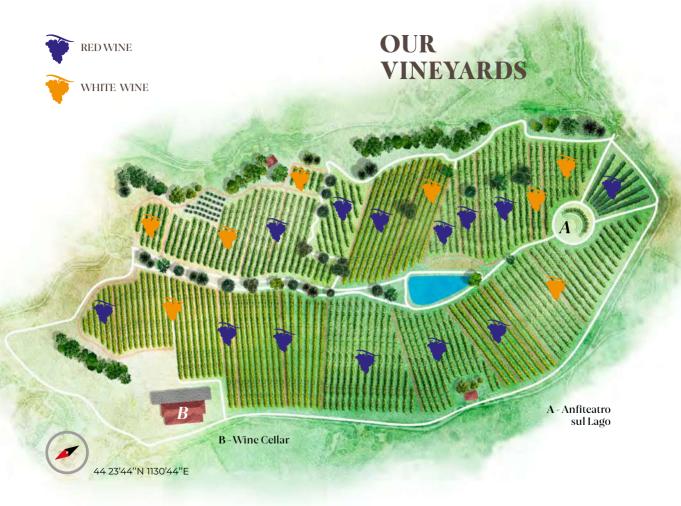
It shows a deep red color with garnet hues. The nose expresses hints of ripe fruit and vegetal notes reminiscent of underbrush.

On the palate the wine is full-bodied and round with tannins well smoothed by ageing. The savory finish brings back the typicality of the Varignana land Serving temperature 18°C-20°C.



### **PACKAGING:**

Boxes of 6 x 0.75 L bottles.







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