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WINES




HISTORY BEARS ITS FRUITS


Palazzo di Varignana was founded in 2015 with the mission to offer a food line inspired by the historical agricultural traditions of the territory through the cultivation of our own states surrounding the resort. Palazzo di Varignana project continues its own course with respect for sustainability and use of biological cultural techniques in harmony with the beauty of the territory and care to cultivate not only the land but also the future.


The wines produced by Palazzo di Varignana are the result of a project that is constantly evolving and growing. The wines are inspired by the history of the Bologna hills and meet the needs of a discerning clientèle attentive to quality and innovation with a premium positioning in the agri-food sector.



VILLA AMAGIOIA
Blanc de Noirs
Metodo Classico Brut

-  **ALTITUDE:** 200mt a.s.l.
-  **GRAPES:** Pinot Noir from the eastern slope.
-  **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 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.




ALCOL: 12.5°

PINOT NERO
2023
Rubicone IGT

-  **ALTITUDE:** 200mt a.s.l.
-  **GRAPES:** Pinot Noir from west-facing vines.
-  **SOIL:** Mix of blue clays and calcareous sands.




 **VINIFICATION:** 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




ALCOL: 14°

SANGIOVESE
Superiore 2023
Romagna DOC

-  **ALTITUDE:** 200mt a.s.l.
-  **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.




 **TASTING NOTES:** 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.





ALCOL: 14°



VILLA AMAGIOIA
Blanc de Blancs
Metodo Classico Brut

-  **ALTITUDE:** 200mt a.s.l.
-  **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




ALCOL: 12.5°

CHARDONNAY
2024
Colli d’Imola DOC

-  **ALTITUDE:** 200mt a.s.l.
-  **GRAPES:** Chardonnay from the western slope. Thin foliage with bunches exposed to the sun.
-  **SOIL:** Yellow sand mix with rock fragments.




 **VINIFICATION:** 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.




ALCOL: 13°

ALBANA
2024
Romagna DOCG

-  **ALTITUDE:** 200mt a.s.l.
-  **GRAPES:** Albana from the west-facing slope. Thin peaks with clusters exposed to the sun.
-  **SOIL:** Yellow sandy soils with the presence of gravel.

 **VINIFICATION:** 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. Ageing 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 sun-drenched character, with enchanting aromas and a richness of authentic flavours.



ALCOL: 13°

