

CA' DI SOPRA · MARZENO, ROMAGNA

Cadisopra

ROMAGNA DOC MARZENO SANGIOVESE

Marzeno is a subzone. Cadisopra is its most precise interpretation. A selection of the best parcels from both estates — long maceration, tonneau, then cement — to return the Marzeno in its most complete form: structured, saline, unmistakable.



VINEYARD AND TERRITORY

Appellation	Romagna DOC Marzeno Sangiovese
Variety	Sangiovese 100%
Grapes from	Ca' di Sopra and Ca' del Rosso
Altitude	120–240 m a.s.l.
Soil	Blue and red clays, limestone
Bottles produced	5,000
Formats	750 ml · 1500 ml

WINEMAKING AND AGEING

Harvest	Manual
Maceration	90 days in stainless steel
Wood ageing	12 months in tonneau
Cement ageing	6 months
Total ageing	18 months

90

DAYS MACERATION

Slow extraction in stainless steel. Ripe tannins, deep colour, structure for long evolution.

12

MONTHS IN TONNEAU

Medium-wood ageing to integrate structure without masking the Marzeno character.

6

MONTHS IN CEMENT

Cement finishing to restore freshness and territorial precision before bottling.

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MARZENO IS SANGIOVESE.
WE ARE CA' DI SOPRA.