

CA' DI SOPRA · MARZENO, ROMAGNA

Crepe

ROMAGNA DOC SANGIOVESE SUPERIORE · SINCE 2006

The gateway to Marzeno. Sangiovese 100% from both estates, 8-day maceration, 6 months in cement. Released every year on 1st September. Direct, territorial, built to drink well and age even better.



VINEYARD AND TERRITORY

Appellation	Romagna DOC Sangiovese Superiore
Variety	Sangiovese 100%
Estates	Ca' di Sopra · Ca' del Rosso
Altitude	120–240 m a.s.l.
First vintage	2006
Bottles produced	18,000
Release	1st September

WINEMAKING AND AGEING

Harvest	Manual
Maceration	8 days
Ageing	6 months in cement
Formats	375 ml · 750 ml · 1500 ml

375
ML · HALF BOTTLE

750
ML · STANDARD

1500
ML · MAGNUM

THE NAME

In Italian, crepe are cracks — the fissures that open in the clay soil of the Marzeno during the summer drought. A territorial declaration: this wine comes from here, from these soils, from these cracks in the clay.

Ca' di Sopra Società Agricola
Via Feligara 15 · 48013 Marzeno di Brisighella (RA) · Romagna · Italy
cadisopra.com · info@cadisopra.com

MARZENO IS SANGIOVESE.
WE ARE CA' DI SOPRA.