

CA' DI SOPRA · MARZENO, ROMAGNA

Remel

RED WINE · SINCE 2006

Three varieties, three vineyards, three separate ageings. Sangiovese, Merlot and Cabernet Sauvignon vinified and aged separately for one year in wood, then assembled and rested six months in cement. A blend born from patience.



VINEYARD AND TERRITORY

Type	Red Wine
Varieties	Sangiovese · Merlot · Cabernet Sauvignon
Zone	Collina di Agello, Marzeno
First vintage	2006
Bottles produced	6,500
Formats	750 ml · 1500 ml

WINEMAKING AND AGEING

Harvest	Manual
Vinification	Separate by variety
Wood ageing	12 months (separate by variety)
Assembly	After 12 months in wood
Cement ageing	6 months post-assembly

Sangiovese

VIGNA MONTALE · CA' DI SOPRA

Highest vineyard on the estate. Vibrant acidity and fine tannins — the central axis of the blend.

Cabernet Sauvignon

VIGNA DELLA PINETA · CA' DI SOPRA

Structure, colour and longevity. Aromatic complexity and tannic backbone.

Merlot

RONCO DI PACI · CA' DEL ROSSO

Softness and roundness. Integrates the blend, adding depth and fruit.

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MARZENO IS SANGIOVESE.
WE ARE CA' DI SOPRA.