

CA' DI SOPRA · COLLINA DI AGELLO · MARZENO

Vigna Ca' del Rosso

ROMAGNA DOC MARZENO SANGIOVESE RISERVA

Vines planted in 1989, north-facing, on blue and red clays of the Collina di Agello. 90-day maceration, tonneau, cement, 18 months in bottle. Three years from harvest to release — because time is the ingredient this wine cannot do without.



VINEYARD AND TERRITORY

Appellation	Romagna DOC Marzeno Sangiovese Riserva
Variety	Sangiovese 100%
Estate	Ca' del Rosso
Altitude	120–180 m a.s.l.
Exposure	North
Soil	Blue and red clays, limestone
Planted	1989
First vintage	2015
Formats	750 ml · 1500 ml · 3000 ml

WINEMAKING AND AGEING

Harvest	Manual
Maceration	90 days
Wood ageing	12 months in tonneau
Cement ageing	6 months
Bottle ageing	18 months
Total ageing	36 months

90

DAYS MACERATION

Slow extraction. Ripe tannins, structure for long evolution.

12

MONTHS IN TONNEAU

Medium wood to integrate structure and complexity.

6

MONTHS IN CEMENT

Cement finishing to restore freshness and precision.

18

MONTHS IN BOTTLE

Patience as the final ingredient.

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.