



.Story.



Villa Papiano and the village of Modigliana are synonymous with viticulture in the Apennine hills : high altitudes, less fertile soil and vineyards planted adjacent to forested areas - these are the severe but yet ideal characteristics which best describe our winery.

The history of Villa Papiano began in the 15th century when under Papiano, a Lieutenant of the Medici family, this territory became an important seat of power from which the whole area could be controlled and agriculture could be diffused.

Our Villa Papiano Winery project started back in 2001 when we rebuilt the terraces of the old vines planted in the 1960's to ensure the continuing evolution of

our concept of wine as a traditional expression of this environment: wines which speak of flowers and undergrowth, subtle, vertical, with a slight salinity, wines which age well.

The vineyards are located on the edge of the south facing slope of Mount Chioda between 450 and 539m above sea level, facing the Ibola stream which marks the beginning of the less developed and closed valley of Modigliana. We cultivate Sangiovese and Albana grapes. In some of our older vineyards we grow Sangiovese grapes together with other ancient grape varieties such as Centesimino, Negretto and Balsamina. The vines are grown using the alberello and also the low espalier method to take maximum advantage of the heat from the ground.



The winery is in an unspoilt natural landscape, situated close to the beautiful Casentinese Forest National Park where no hunting is permitted and the environment is preserved in its wild and natural state wherever possible.

We strongly believe in organic and sustainable agricultural methods, working in together with Mother Nature: we feed our plants only with light, love, compost and ploughing between the vine rows seasonally, also known as 'green manure'.

Villa Papiano Societa' Agricola s.r.l.

Via Ibola 24

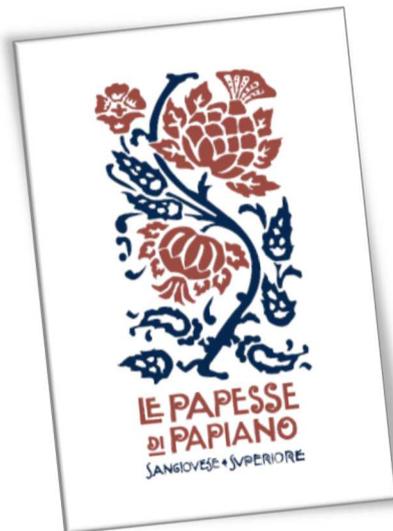
47015 Modigliana (FC) Italy

Tel: +39 338 1041271

www.villapapiano.it

info@villapapiano.it

.Single Vineyard Sangiovese.



LE PEPESSE DI PAPIANO

DOC Romagna Sangiovese Superiore

Classification: DOC Romagna Sangiovese Superiore

Grapes: Sangiovese 95%; Balsamina 5%

First year of production: 2002

Ground: sandstone with intrusions of clay; 400 m msl

Vineyard: single vineyard "Vigna Papesse", planted in 1980 and restored in 2001, raised in sapling and spurred cordon with 5,000 plants per hectare

Yield - hectar: 1,3 Kg/plant equal to 65 Ql/ha

Fermentation: in stainless steel tanks with controlled temperature; maceration with skins: 18/24 days

Ageing: 6 months in stainless steel tanks; 12 months in bottles

Agriculture: organic



I PROBI DI PAPIANO

DOC Romagna Sangiovese Modigliana Riserva

Classification: DOC Romagna Sangiovese Modigliana Riserva

Grapes: Sangiovese 100%;

First year of production: 2001

Ground: sandstone; 470/530 m msl; old terraced vineyard

Vineyard: single vineyard "Vigna Probi", planted in 1970 ad restored in 2001; raised in double spurred cordon with 8.000 plants per hectare

Yield - hectar: 0,8 Kg/plants equal to 50 Ql/ha

Fermentation: in stainless steel tanks with controlled temperature; maceration with skins: 32/40 days; malolactic in wooden barrels

Ageing: 12 months, 50% in big barrel (30 hl) and 50% tonneau (500 l) (15% new tonneau) and minimum 12 months in bottles

Agriculture: organic



VIGNA BECCACCIA

DOC Romagna Sangiovese Modigliana

Classification: DOC Romagna Sangiovese Modigliana

Grapes: Sangiovese 100%;

First year of production: 2015

Ground: sandstone; 470/530 m msl; old terraced vineyard

Vineyard: single vineyard "Vigna Beccaccia", planted in 1970 ad restored in 2001; raised in double spurred cordon with 8.000 plants per hectare

Yield - hectar: 0,8 Kg/plants equal to 50 Ql/ha

Fermentation: whole grapes with pineages, 40 days of maceration with skins and stems

Ageing: 8 months in concrete and minimum 24 months in bottles

Agriculture: organic

.Native grapes of Romagna.

PAPIANO DI PAPIANO

IGT Forlì Rosso

Classification: IGT Forlì Rosso

Grapes: Sangiovese 60% e Centesimino 40%

First year of production: 2001

Ground: sandstone with intrusions of clay; 400 m msl

Vineyard: planted in 1980 and 2001; raised in sapling and spurred cordon with 6.600 plants per hectare

Yield - hectar: 1,0 Kg/plant equal to 65 Ql/ha

Fermentation: in stainless tanks with controlled temperature; maceration with skins: minimum 30 days; malolactic in wooden barrels

Ageing: 12 months in barrique of french wood (40% new barrique) and minimum 12 months in bottles

Agriculture: organic



VIGNA BECCACCIA

White wine

Grapes: Trebbiano 100%

First year of production: 2017

Ground: sandstone with intrusions of clay; 400 m msl

Vineyard: planted in 1960 and restored in 2010; raised in guyot with 6.600 plants per hectare

Yield - hectar: 1 Kg/plant equal to 66 Ql/ha

Fermentation: in concrete

Ageing: 8 months in concrete on the lees

Agriculture: organic



• Wines from Albana grapes.



TERRA!

IGT Sillaro

Classification: IGT Sillaro

Grapes: Albana 100%

First year of production: 2013

Ground: sandstone with intrusions of clay; 400 m msl

Vineyard: planted in 1980; raised in guyot with 4.000 plants per hectare

Yield - hectare: 1,5 Kg/plant equal to 60 Ql/ha

Fermentation: 100% in amphorae

Ageing: on the skins for 6 months, then minimum minimum 6 months in bottles

Agriculture: organic

TREGENDA R!



Late harvest of Albana

Classification: Late harvest of Albana

Grapes: Albana 100%

Alc. by vol: 8%, **Residual sugar:** 200g/l

First year of production: 2010

Ground: sandstone with intrusions of clay; 350 m msl

Vineyard: planted in 1980; raised in guyot with 4.000 plants per hectare

Harvest: at the end of October, when the grapes are attacked by the noble botrytis mold

Fermentation: in barriques maintaining separate every harvest

Ageing: 6 months in barriques with yeast, then minimum 24

months in bottles

Agriculture: organic

Specialities made from Albana.

TREGENDA VERMOUTH

Alcoholic infusion of spices, peels of citrus, and herbs in our wine Tregenda R!

TERRA! BITTER

Alcoholic infusion of spices and herbs in our wine Terra!

