



*Estate  
Selection*

WINE LIST

[www.merlotta.com](http://www.merlotta.com)





***“..nature should be observed, listened to and understood in silence, rather than dominated..  
the opposite is just a mere illusion..”***

*Humble in front of nature and proud to accomplish its work, we move slowly among the rows of vines, observing lights, shades and aromas, grasping the vocation of each single sod of earth, waiting for this generative force to take its own course.*



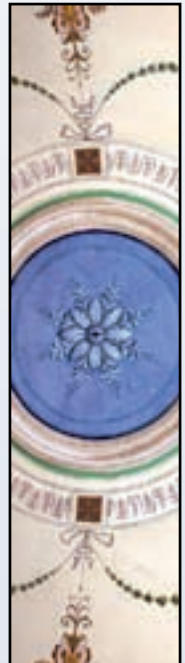
*How many aromas, flavours, colours, and what a variety of shades and nuances this land recounts about itself every year. Voices and whispers offer valuable and matchless instants which, if skillfully interpreted, can express the character and elegance of these vineyards.*

*Inside every bunch that grows, the grapes' ancient and unique history develops, always enhanced on each single plant and handed down from a generation to the next.*

*Listening to, learning, understanding and, while waiting, cherishing and protecting our fruits with a care we have acquired over time.*

*In the cellars, we handle grapes with the utmost care. In the silence, we listen to the must while it turns into wine and, patiently, we wait until wood ageing is over. These are gestures of an ancestral wisdom belonging to the past centuries, teachings of an ancient and unchangeable history capable of making rare enological balances possible.*

*Only time can hand down the value of experience and tradition, the greatness of the smallest gesture and the importance of knowing when it is time to stop and wait a little bit more. Wine is regarded as a cultural process, as an itinerary of taste and knowledge, aimed to continue and disseminate these traditions by offering every year the character, strength and alluring pleasantness of its land of origin.*



*The origins of Azienda Agricola Merlotta date back to 1962 when it was founded in the sweetly sloping hills of Imola overlooking the ancient Via Emilia situated just down the road from "Enoteca Regionale Emilia Romagna" a medieval castle where the dungeons have been converted in to a wine tasting shop offering only the finest wines in the region), and not far from Tuscany or the Adriatic coast. Over the years the winery has been constantly enlarged and improved. Today it stretches over around 40 hectares. Aware that good wine is made "in the vineyard", we concentrate most of our efforts in vine-growing carried out in a very suitable environment, vine-growing is the starting point of our work. The best way to get to know our winery and our products is by undertaking a journey through our vineyards and our continuously updated cellars.*



*You will discover that a generous and skilfully cultivated nature matched with the most advanced wine-making technologies offer selected and valuable wines endowed with a great personality.*



*Have a nice reading...*



**SANGIOVESE  
DOC ROMAGNA V.Q.P.R.D.**



*Our flagship red wine,  
of ancient and noble renown.*

*Ruby-red in colour  
with purplish reflections;  
its distinctive hints of violet petals,  
red currant and cherries  
are pleasantly delicate.*

*On the plate it is  
dry, fine, harmonic and  
moderately tannic.*

*To be served at 18 °C  
especially with  
tasty pasta dishes such as the  
traditional baked lasagne and  
the Bolognese-style tagliatelle.*

**Azienda Agricola Merlotta • via Merlotta,1 • 40026 IMOLA (Bologna)**

Telefono e Fax: 0542.40487 - 0542.41740

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Partita IVA 00537271207 - Codice Fiscale 01177630371



**SANGIOVESE  
DOC ROMAGNA V.Q.P.R.D.**

Appellation:	DOC Romagna (V.Q.P.R.D.)
Number of bottles produced:	20,000
Production area and municipality:	Coccapane estate in Castel S. Pietro Terme
Exposure and height a.s.l.:	South-South/East, 150 m
Soil type:	clayey
Grapes:	Sangiovese (various clones)
Training system:	guyot
Planting density:	4,166 plants per hectare
Age of plants:	14 years
Yield:	80 hl/ha
Harvest period:	first decade of October
Wine-making technique:	grapes are crushed, de-stemmed and steeped with selected yeasts in stainless steel tanks for 10 days at 30 °C. The must is pumped over three times a day to fully extract phenols from the skin cells. Malolactic fermentation is followed by stabilization carried out through refrigeration, and after bottling the wine is matured for 60 days.
Colour:	ruby red with violet reflections
Aroma:	delicate and typical hints of violet, red currants and cherries
Taste:	dry, fine, harmonic and moderately tannic
Food matching:	elaborate pasta dishes like Bolognese-style tagliatelle
Serving temperature:	18 °C
Awards:	80/100 "Top 500 italian wine producers 2009" Luca Maroni guidebook 83/100 "Top 500 italian wine producers 2010" Luca Maroni guidebook 84/100 "Top 500 italian wine producers 2011" Luca Maroni guidebook



**“PETALI DI VIOLA”  
SANGIOVESE DOC ROMAGNA SUPERIORE V.Q.P.R.D**



*The maximum expression  
of Sangiovese di Romagna,  
the fruit of a wisely cultivated land.*

*The colour is an intense,  
very thick ruby-red.*

*The primary scents feature marked  
notes of forest fruits  
and violet petals  
that beautifully blend  
with vanilla tertiary aromas.*

*The result is a bouquet  
offering amazing emotions.*

*This ample  
and very concentrated wine  
will keep its complexity over time.*



**“PETALI DI VIOLA”  
SANGIOVESE DOC ROMAGNA SUPERIORE V.Q.P.R.D**

Appellation:	Sangiovese DOC Romagna Superiore (V.Q.P.R.D.)
Number of bottles produced:	15,000
Production area and municipality:	Coccapanè estate in Castel S. Pietro Terme and Merlotta estate in Imola
Exposure and height a.s.l.:	South-South/East, 150 m – South, 130 m
Soil type:	clayey, clayey-silty
Grapes:	Sangiovese 100%
Training system:	guyot
Planting density:	4,166 plants per hectare
Age of plants:	14 years
Yield:	75 hl/ha
Harvest period:	first decade of October
Wine-making technique:	grapes are crushed and de-stemmed, then maceration and fermentation take place with selected yeasts in stainless steel tanks for 20 days at 28 °C. The must is pumped over three times a day to fully extract phenols from the skin cells. Malolactic fermentation is followed by 6 month ageing in French Allier barrel oaks and stabilization through refrigeration is followed by master blend and bottle-ageing for 120 days.
Colour:	clear ruby red with garnet reflections
Aroma:	rounded, intense and persistent bouquet, notes of vanilla, ripe fruit and spices
Taste:	smooth, sophisticated wine that gives off power and personality combined with excellent persistence
Food matching:	grilled red meats, roast game
Serving temperature:	18 °C
Awards:	85/100 “La Romagna da bere 2009” AIS guidebook 83/100 “Top 500 Italian wine producers 2009” Luca Maroni guidebook 90/100 “La Romagna da bere 2010” AIS guidebook 83/100 “Top 500 Italian wine producers 2010” Luca Maroni 85/100 “La Romagna da bere 2011” AIS guidebook 84/100 “Top 500 Italian wine producers 2011” Luca Maroni



**“FONDATORI”  
SANGIOVESE DOC ROMAGNA SUPERIORE RISERVA V.Q.P.R.D**



*Power,  
intensity and complexity for this  
great wine,  
dedicated to the Estate founders.  
Majestic and alluring,  
the dense fruity aroma is underlined  
and woven with gentle spicy hints.  
The taste is typical,  
of great impact  
but yet smooth and elegant.  
Intensity, strength,  
silky tannins, crispy acidity,  
fruity and flowery expressions are  
perfectly balanced in this wine,  
that comes only in the best vintages.*

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**“FONDATORI”  
SANGIOVESE DOC ROMAGNA SUPERIORE RISERVA V.Q.P.R.D**

Appellation:	Sangiovese DOC Romagna Superiore Riserva (V.Q.P.R.D.)
Number of bottles produced:	5,000
Production area and municipality:	Merlotta estate in Imola
Exposure and height a.s.l.:	South, 130 m
Soil type:	clayey-silty
Grapes:	Sangiovese 100%
Training system:	guyot
Planting density:	4,166 plants per hectare
Age of plants:	18 years
Yield:	60 hl/ha
Harvest period:	first decade of October
Wine-making technique:	The grapes macerate and ferment with selected yeasts in stainless steel tank at 28°C for 20 days. Fulling and delestage helps to extract completely all the phenolic substances from the grapes skins. After the m.l.f. the wine ages for 18 months in Allier barriques and is bottled unfiltered to preserve all its characteristics. Bottle ageing of 180 days.
Colour:	clear ruby red with garnet reflections
Aroma:	ripen fruit, and elegant spicy length, for this intense and very complex wine
Taste:	full body, perfect balance
Food matching:	game, venison, lamb, strong cheese.
Serving temperature:	18 °C



**CABERNET SAUVIGNON  
DOC COLLI D'IMOLA V.Q.P.R.D.**



*Deep ruby-red in colour  
with garnet reflections;  
the bouquet is fine  
and persistent  
with marked vegetal hints  
enriched by subtle spicy notes.  
Its natural coarseness fades away  
after a short maturation which  
makes it pleasantly  
and unmistakably  
smooth and warm.  
To be served at 18 °C  
to perfectly accompany  
roast game,  
truffle-seasoned dishes and  
Parmigiano Reggiano.*



**CABERNET SAUVIGNON  
DOC COLLI D'IMOLA V.Q.P.R.D.**

Appellation:	DOC colli d'Imola (V.Q.P.R.D.)
Number of bottles produced:	7,500
Production area and municipality:	Coccapane estate in Castel S. Pietro Terme
Exposure and height a.s.l.:	South-South/East, 150m
Soil type:	clayey
Grapes:	Cabernet Sauvignon (various clones) 85%, Syrah 15%
Training system:	cordon trained with spur-pruning
Planting density:	4,166 plants per hectare
Age of plants:	14 years
Yield:	70 hl/ha
Harvest period:	Cabernet Sauvignon mid-October, Syrah second decade of september
Wine-making technique:	grapes are crushed, and de-stemmed. Maceration and fermentation take place into stainless steel tanks for 12 days at 28 °C. The must is pumped over three times a day to fully extract phenols from the skin cells. Malolactic fermentation is followed by stabilization through refrigeration, and after bottling the wine is matured for 90 days.
Colour:	deep ruby-red with garnet reflections
Aroma:	fine and persistent with vegetal hints and spicy notes
Taste:	dry, amazingly smooth and warm
Food matching:	roast game, truffle-seasoned dishes and Parmigiano Reggiano
Serving temperature:	18 °C
Awards:	80/100 "Top 500 italian wine producers 2009" Luca Maroni guidebook 82/100 "Top 500 italian wine producers 2010" Luca Maroni guidebook 85/100 "Top 500 italian wine producers 2011" Luca Maroni guidebook



**“OPUS RUBENS”  
CABERNET SAUVIGNON DOC COLLI D’IMOLA V.Q.P.R.D.**



*Made from a selection of the best  
Cabernet Sauvignon and Cabernet  
Franc  
grapes, our enological jewel  
is aged in new barrels of French oak.  
Garnet-red in colour;  
on the nose it releases thrilling scents  
and an excellent persistency.  
Notes of ripe fruit  
blend together with vanilla and other  
spices such as liquorice and  
cinnamon. On the plate  
it is immediately pleasant, fine,  
smooth and extremely round.  
To be served at 18 °C  
to match game and venison dishes.*



**“OPUS RUBENS”  
CABERNET SAUVIGNON DOC COLLI D’IMOLA V.Q.P.R.D.**

Appellation:	Cabernet Sauvignon DOC Colli d’Imola (V.Q.P.R.D.)
Number of bottles produced:	5,000
Production area and municipality:	Coccapane estate in Castel S. Pietro Terme
Exposure and height a.s.l.:	South-South/Est, 150 m
Soil type:	clayey
Grapes:	Cabernet Sauvignon 85%, Cabernet Franc 15%
Training system:	cordon trained with spur-pruning
Planting density:	4,166 plants per hectare
Age of plants:	14 years
Yield:	Cabernet Sauvignon 70 hl/ha, Cabernet Franc 55 hl/ha
Harvest period:	second decade of October
Wine-making technique:	grapes are crushed and de-stemmed, then maceration and fermentation take place with selected yeasts in stainless steel tanks for 20 days at 28 °C. The must is pumped over three times a day to fully extract phenols from the skin cells. Malolactic fermentation is followed by 6-month ageing in French Allier barrel oaks and stabilization through refrigeration is followed by master blend and bottle-ageing for 180 days.
Colour:	garnet-red with orange reflections
Aroma:	thrilling aromas and length: ripe fruit, spices and vanilla
Taste:	fine, smooth and involving
Food matching:	game and venison dishes
Serving temperature:	18 °C
Awards:	90/100 “La Romagna da bere 2008” AIS guidebook 82/100 “Top 500 italian wine producers 2008” Luca Maroni 90/100 “La Romagna da bere 2010” AIS guidebook 83/100 “Top 500 italian wine producers 2010” Luca Maroni 14,5/20 “Vini d’Italia 2011” L’Espresso guidebook 85/100 “Top 500 italian wine producers 2011” Luca Maroni



## MAGNUM 1,5 L WOODEN BOX



**“PETALI DI VIOLA”  
SANGIOVESE DOC ROMAGNA  
SUPERIORE**



**“FONDATORI”  
SANGIOVESE DOC ROMAGNA  
SUPERIORE RISERVA**



## MAGNUM 1,5 L WOODEN BOX

**"OPUS RUBENS"  
CABERNET SAUVIGNON  
DOC COLLI D'IMOLA**



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**“IL ROSSO DELLA MERLOTTA”  
SANGIOVESE IGT RUBICONE**



*This wine blends harmoniously  
the Sangiovese variety  
with Merlot grapes.  
Ruby-red in colour;  
on the nose it reveals  
delicate, distinctive and  
persistent aromas.*

*Best*

*to be consumed young  
to fully appreciate its characteristics.*

*This fine and harmonic wine  
should be served at 18 °C  
with a  
wide choice of first courses  
and with fowl.*



**“IL ROSSO DELLA MERLOTTA”  
SANGIOVESE IGT RUBICONE**

Appellation:	Sangiovese IGT Rubicone
Number of bottles produced:	30,000
Production area and municipality:	Merlotta estate in Imola
Exposure and height a.s.l.:	South, 130m
Soil type:	clayey silty
Grapes:	Sangiovese 85%, Merlot 15%
Training system:	guyot
Planting density:	4,166 plants per hectare
Age of plants:	Sangiovese 14 years, Merlot 12 years
Yield:	Sangiovese 95 hl/ha, Merlot 75 hl/ha
Harvest period:	Sangiovese early October, Merlot second decade of September
Wine-making technique:	grapes are crushed, de-stemmed and fermented with selected yeasts in horizontal fermentation tanks for 4 days at 30 °C. The large contact surface between pomace and must as well as regular pumping-over cycles ensure the extraction of phenols. Stabilization is performed through refrigeration and bottle-ageing for 30 days.
Colour:	lively ruby red, crystal-clear in the rim
Aroma:	very intense, with remarkable typical features
Taste:	dry, fine and harmonic
Food matching:	pasta dishes and fowl
Serving temperature:	18 °C



**“IL MERLO ROSSO”  
SPARKLING BARBERA IGT RUBICONE**



*Barbera grapes  
undergo a red wine-making process.*

*Then wine is made pleasantly fizzy  
by using the Asti method.*

*Purple-red in colour;  
on the nose it reveals marked  
aromatic and floral notes and  
a touch of fresh fruit.*

*Young and lively,  
with an harmonic and velvety taste,  
it can be consumed even in summer*

*if served cool at 12 °C*

*together with tigelle*

*(a typical round-shaped and flat  
bread)*

*filled with cold cuts.*



**“IL MERLO ROSSO”  
SPARKLING BARBERA IGT RUBICONE**

Appellation:	sparkling Barbera IGT Rubicone
Number of bottles produced:	15,000
Production area and municipality:	Coccapano estate in Castel S. Pietro Terme and Merlotta estate in Imola
Exposure and height a.s.l.:	South-South/East, 150 m – South, 130 m
Soil type:	clayey, clayey-silty
Grapes:	Barbera (various clones) and Terrano
Training system:	guyot
Planting density:	4,166 plants per hectare
Age of plants:	14 years
Yield:	Barbera 90 hl/ha, Terrano 80 hl/ha
Harvest period:	Barbera 1 <sup>st</sup> week of October, Terrano 2 <sup>nd</sup> decade of September
Wine-making technique:	cryomaceration is performed at 8 °C for 48 hours in horizontal fermentation tanks, followed by fermentation according to the Asti method into pressure vessels at 18 °C to fully enhance aromas. 16 g/l residual sugar, 3 Atm pressure. Master blend, stabilization through refrigeration, bottle-ageing for 30 days.
Colour:	deep purple-red colour with a bright and glossy hue
Aroma:	rich and persistent: blackberries, blueberries and forest berries
Taste:	young, lively with fresh and pleasant acidity
Food matching:	suitable for tigelle (local flatbread) filled with cold cuts
Serving temperature:	in summer 12 °C, in winter 16 °C



**NOVELLO WINE  
IGT EMILIA**



*The great success of this wine  
is shown by interest it raised  
among both consumers and experts.*

*It is produced by submitting  
Sangiovese, Merlot  
and Cabernet Sauvignon grapes*

*to carbonic maceration*

*and by bottling*

*it when its fragrance is at its best.*

*Bright purple-red in colour;*

*its rich and ample bouquet*

*anticipates its dean taste.*

*To be served at 16 °C*

*with typically autumnal dishes such*

*as charcoal-grilled mushrooms*

*and chestnuts cooked on embers.*

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**NOVELLO WINE  
IGT EMILIA**

Appellation:	IGT Emilia
Number of bottles produced:	5,000
Production area and municipality:	Coccapane estate in Castel S. Pietro Terme and Merlotta estate
Exposure and height a.s.l.:	South-South/East, 150 m – South, 130 m
Soil type:	clayey, clayey-silty
Grapes:	Sangiovese 40%, Merlot 40%, Cabernet Sauvignon 20%
Training system:	guyot
Planting density:	4,166 plants per hectare
Age of plants:	12 years
Yield:	Sangiovese 80 hl/ha, Merlot 80 hl/ha, Cabernet Sauvignon 70 hl/ha
Harvest period:	Sangiovese late September, Merlot early September, Cabernet Sauvignon early October
Wine-making technique:	grapes are harvested exclusively by hand into small crates. They are placed gently into fermentation tanks where they are left for 10 days at 28 °C under anaerobic conditions due to the presence of carbonic dioxide, firstly exogenous and then endogenous. Stabilization is made through refrigeration, followed by master blend and bottle ageing for 7 days.
Colour:	bright purple-red
Aroma:	rich and ample, characterized by hints of cinnamon
Taste:	dry, smooth, well-balanced, velvety
Food matching:	charcoal-grilled mushrooms and roasted chestnuts
Serving temperature:	16 °C
Awards:	82/100 ONAV (organizzazione nazionale assaggiatori vini) 2009



**PIGNOLETTO  
DOC COLLI D'IMOLA V.Q.P.R.D.**



*Only the first  
pressing obtained from  
the selection of  
the best Pignoletto grapes  
is used to produce this precious wine  
displaying a marked personality.*

*Straw-yellow in colour,  
on the nose it shows a distinctive and  
intriguing bouquet.*

*On the plate it is very dry,  
full-bodied and well-balanced.*

*This is the modern version of a classic  
wine which should  
be served at 10-12 °C  
to match traditional specialities such  
as tortellini and cappelletti.*



**PIGNOLETTO  
DOC COLLI D'IMOLA V.Q.P.R.D.**

Appellation:	DOC Colli d'Imola (V.Q.P.R.D.)
Number of bottles produced:	15,000
Production area and municipality:	Coccapane estate in Castel S. Pietro Terme and Merlotta estate in Imola
Exposure and height a.s.l.:	South-South/East, 150 m – South, 130 m
Soil type:	clayey, clayey-silty
Grapes:	Pignoletto 85%, Pinot Bianco 15%
Training system:	guyot
Planting density:	4,166 plants per hectare
Age of plants:	Pignoletto 12 years, Pinot Bianco 10 years
Yield:	Pignoletto 85 hl/ha, Pinot Bianco 80 hl/ha
Harvest period:	Pignoletto 3 <sup>rd</sup> decade of September, Pinot Bianco 2 <sup>nd</sup> decade of August
Wine-making technique:	soft pressing is carried out at low working pressures, the first press must be quickly separated, and after settling at 10 °C fermentation takes place thanks to the addition of selected yeasts into stainless steel tanks at 14 °C. Sur lies ageing is performed based on the natural lysis of the yeasts' cell walls for 60 days, followed by master blend, stabilization through refrigeration and bottle-ageing for 60 days.
Colour:	straw-yellow
Aroma:	distinctive and intriguing bouquet with marked fruity notes
Taste:	dry, full-bodied, fine and well-balanced
Food matching:	it is an excellent aperitif and suitable with traditional specialities such as tortellini
Serving temperature:	10-12 °C
Awards:	80/100 "La Romagna da bere 2008" AIS guidebook 78/100 "Top 500 italian wine producers 2009" Luca Maroni guidebook 85/100 "La Romagna da bere 2010" AIS guidebook 84/100 "Top 500 italian wine producers 2010" Luca Maroni guidebook 85/100 "La Romagna da bere 2011" AIS guidebook 15/20 "Vini d'Italia 2011" L'Espresso guidebook 83/100 "Top 500 italian wine producers 2011" Luca Maroni guidebook



**SPARKLING PIGNOLETTO  
DOC COLLI D'IMOLA V.Q.P.R.D.**



*Made from Pignoletto grapes  
grown in our hills,  
this wine is capable of giving  
extraordinary emotions.*

*It is crystal-clear  
and pale straw-yellow in colour.  
The freshness and the liveliness  
of its delicate effervescence  
enhance the fruity notes  
which are typical to this variety.  
On the plate it is fine and fresh  
with an excellent aromatic  
persistence.*

*If served at 8-10 °C  
it goes perfectly  
with grilled fish.*



**SPARKLING PIGNOLETTO  
DOC COLLI D'IMOLA V.Q.P.R.D**

Appellation:	DOC Colli d'Imola (V.Q.P.R.D.)
Number of bottles produced:	40,000
Production area and municipality:	Coccapane estate in Castel S.Pietro Terme and Merlotta estate in Imola
Exposure and height a.s.l.:	South-South/east, 150 m – South, 130 m
Soil type:	clayey, clayey-silty
Grapes:	Pignoletto (various clones)
Training system:	guyot and cordon trained whit spur-pruning
Planting density:	4,166 plants per hectare
Age of plants:	10 years
Yield:	85 hl/ha
Harvest period:	second decade of September
Wine-making technique:	soft pressing method carries out at low working pressures, then the first press must is quickly separated, and after settling at 10 °C fermentation takes place into pressure vessels according to the Asti method at 14 °C until the sugar content is reduced and a 3 Atm pressure is developed. Stabilization is performed through refrigeration and ageing for 15 days.
Colour:	crystal-clear and pale straw-yellow
Aroma:	freshness and liveliness enhance its fruity notes
Taste:	dry, fine and fresh with an excellent aromatic persistency
Food matching:	suitable throughout the meal, it goes perfectly with grilled fish
Serving temperature:	8-10 °C
Awards:	85/100 "La Romagna da bere 2004" AIS guidebook 90/100 "La Romagna da bere 2005" AIS guidebook 80/100 "La Romagna da bere 2007" AIS guidebook 80/100 "Top 500 italian wine producers 2009" Luca Maroni guidebook 87/100 "Top 500 italian wine producers 2010" Luca Maroni guidebook 85/100 "La Romagna da bere 2011" AIS guidebook 86/100 "Top 500 italian wine producers 2010" Luca Maroni guidebook



**“GRANMARCO”  
DOC COLLI D’IMOLA BIANCO V.Q.P.R.D.**



*Our most original white wine  
blends the intense  
and distinctive aromas of the  
Albana grapes  
with the consistency  
and the glamour of Chardonnay.  
Straw-yellow in colour,  
extraordinarily fine  
and persistent bouquet.*

*On the palate  
its quality is immediately testified by a  
smooth and round mouth-feel.*

*Its naturally mild character  
makes it very suitable for fish dishes.*

*If served at 10-12 °C  
it is an excellent aperitif too.*



**“GRANMARCO”  
DOC COLLI D’IMOLA BIANCO V.Q.P.R.D.**

Appellation:	DOC Colli d’Imola (V.Q.P.R.D.)
Number of bottles produced:	15,000
Production area and municipality:	Coccapanè estate in Castel S. Pietro Terme and Merlotta estate in Imola
Exposure and height a.s.l.:	South-South/East, 150 m – South, 130 m
Soil type:	clayey, clayey-silty
Grapes:	Albana 60%, Chardonnay 40%
Training system:	Albana guyot, Chardonnay cordon trained with spur-pruning
Planting density:	4,166 plants per hectare
Age of plants:	Albana 10 years, Chardonnay 12 years
Yield:	Albana 95 hl/ha, Chardonnay 70 hl/ha
Harvest period:	Albana 2 <sup>nd</sup> decade of September, Chardonnay 2 <sup>nd</sup> decade of August
Wine-making technique:	soft pressing is carried out at low working pressures, then the first press must be quickly separated, and after settling at 10 °C fermentation takes place thanks to the addition of selected yeasts into stainless steel tanks at 14 °C . Sur lies ageing is performed based on the natural lysis of the yeasts’ cell walls for 60 days, followed by master blend, stabilization through refrigeration and bottle-ageing for 60 days.
Colour:	straw-yellow
Aroma:	extraordinarily fine and persistent bouquet
Taste:	dry, smooth, round, with an excellent balance
Food matching:	it is an excellent aperitif and suitable with fish-based dishes
Awards:	85/100 “La Romagna da bere 2006” AIS guidebook 85/100 “La Romagna da bere 2007” AIS guidebook 83/100 "Top 500 italian wine producers 2009" Luca Maroni guidebook 84/100 "Top 500 italian wine producers 2010" Luca Maroni guidebook 82/100 "Top 500 italian wine producers 2011" Luca Maroni guidebook



**“OPUS AUREUM”  
CHARDONNAY DOC COLLI D’IMOLA V.Q.P.R.D.**



*This unique and complex wine  
is made from an international  
variety that has found its ideal  
habitat on these gently sloping hills.*

*Obtained from a selection  
of the best Chardonnay grapes  
of the farm which are skillfully  
aged in new French oak barrels.*

*We have called it  
“Opus Aureum”  
(Golden Work) for its  
intense colour,  
the complexity and persistence  
of the aroma, as well as for its  
harmonious balance  
supported by a very thick body.*



**“OPUS AUREUM”  
CHARDONNAY DOC COLLI D’IMOLA V.Q.P.R.D.**

Appellation:	Chardonnay DOC colli d’Imola (V.Q.P.R.D.)
Number of bottles produced:	7,500
Production area and municipality:	Merlotta estate in Imola
Exposure and height a.s.l.:	South, 130 m
Soil type:	clayey-silty
Grapes:	Chardonnay
Training system:	guyot
Planting density:	4,166 plants per hectare
Age of plants:	14 years
Yield:	80 hl/ha
Harvest period:	second decade of September
Wine-making technique:	soft pressing is carried out at low working pressures, the first press must be quickly separated, and after settling at 10 °C fermentation takes place thanks to the addition of selected yeasts into stainless steel tanks at 14 °C. 3-month ageing in French Allier barrel oaks, sur lies ageing is performed based on the natural lysis of the yeasts’ cell walls for 60 days, followed by master blend, stabilization through refrigeration and bottle-ageing for 60 days.
Colour:	staw yellow
Aroma:	delicate, fruity bouquet with notes of yellow flowers, lavender and vanilla
Taste:	dry, full-bodied, fine and well-balanced
Food matching:	ideal with the traditional pasta dishes of Emilia Romagna such as tortellini, agnolotti and cappelletti, it also perfect with fish or served chilled as an aperitif
Serving temperature:	10 – 12 °C
Awards:	79/100 "Top 500 italian wine producers 2009" Luca Maroni guidebook 81/100 Accademia della Muffa Nobile 2009 82/100 "Top 500 italian wine producers 2010" Luca Maroni guidebook 85/100 "Top 500 italian wine producers 2011" Luca Maroni guidebook



**SPARKLING CHARDONNAY  
DOC COLLI D'IMOLA V.Q.P.R.D.**



*We brought forward the harvest  
to the second decade of August  
to achieve a high degree of acidity  
that makes it possible to develop  
wonderful fragrance.*

*Its colour is bright  
with greenish reflections;  
enjoy its fruity and floral bouquet  
which generates exuberance.*

*On the palate  
it has a pleasant effervescence  
and its gaiety  
is seductive but never tiring.*

*It becomes a perfect aperitif  
if served at 8-10 °C.*



**SPARKLING CHARDONNAY  
DOC COLLI D'IMOLA V.Q.P.R.D.**

Appellation:	DOC Colli d'Imola (V.Q.P.R.D.)
Number of bottles produced:	15,000
Production area and municipality:	Merlotta Estate in Imola
Exposure and height a.s.l.:	South, 130 m
Soil type:	clayey silty
Grapes:	Chardonnay
Training system:	cordon trained with spur-pruning
Planting density:	4,166 plants per hectare
Age of plants:	12 years
Yield:	70 hl/ha
Harvest period:	second decade of August
Wine-making technique:	soft pressing is carried out at low working pressures, then the first press must be quickly separated. Settling at 10 °C is followed by fermentation carried out in pressure vessels according to the Asti method at 14 °C until the sugar content is reduced and a 3 Atm pressure is developed. Stabilization is performed through refrigeration and bottle-ageing for 15 days.
Colour:	bright straw-yellow with greenish reflections
Aroma:	fruity and floral bouquet which account for exuberance
Taste:	pleasant effervescence, fine, fresh and persistent
Food matching:	suitable as an aperitif and with fish-based dishes
Awards:	78/100 "Top 500 Italian wine producers 2009" Luca Maroni guidebook 86/100 "Top 500 Italian wine producers 2010" Luca Maroni guidebook 84/100 "Top 500 Italian wine producers 2011" Luca Maroni guidebook



**“IL BIANCO DELLA MERLOTTA”  
TEREBBIANO-CHARDONNAY IGT RUBICONE**



*This is a classic blend  
of Trebbiano and Chardonnay  
which is typical to our wine  
tradition.*

*It undergoes a  
controlled-temperature fermentation  
in steel vats  
to develop fine  
and elegant notes  
and it is pleasantly fresh and  
harmonic on the palate.*

*It should be served at 10-12 °C  
to accompany vegetarian starters,  
first courses  
and fresh summer salads.*



**“IL BIANCO DELLA MERLOTTA”  
TREBBIANO-CHARDONNAY IGT RUBICONE**

Appellation:	IGT Rubicone
Number of bottles produced:	40,000
Production area and municipality:	Coccapane Estate, Castel S. Pietro Terme
Exposure and height a.s.l.:	South-South/East, 150 m
Soil type:	clayey
Grapes:	Trebbiano 85%, Chardonnay 15%
Training system:	guyot
Planting density:	4,166 plants per hectare
Age of plants:	12 years
Yield:	Trebbiano 95 hl/ha, Chardonnay 75 hl/ha
Harvest period:	Trebbiano second decade of September, Chardonnay second decade of August
Wine-making technique:	soft pressing is carried out at low working pressures, the first press must be quickly separated and, after settling at 10 °C, fermentation takes place thanks to the addition of selected yeasts into stainless steel tanks at 14 °C. Stabilization is performed through refrigeration, followed by master blend and bottle-ageing for 15 days.
Colour:	straw-yellow
Aroma:	fine, elegant and quite distinctive bouquet
Taste:	dry, pleasantly fresh and harmonic
Food matching:	vegetarian starters, pasta dishes and fresh summer salads
Serving temperature:	10-12°C



**“IL QUATTRO STAGIONI”  
SPARKLING TREBBIANO-CHARDONNAY IGT RUBICONE**



*Typical  
to our enological tradition,  
this wine offers  
sensations of fresh lightness.*

*Straw-yellow in colour,  
it shows  
a fine and delicate bouquet.*

*Its pleasant effervescence  
is achieved by the Charmat method;*

*on the palate  
it is very dry  
and harmonic.*

*Best to be consumed early  
at 8-10 °C  
with cold starters or fowl.*



**“IL QUATTRO STAGIONI”  
SPARKLING TREBBIANO-CHARDONNAY IGT RUBICONE**

Appellation:	Sparkling Trebbiano-Chardonnay IGT Rubicone
Number of bottles produced:	40,000
Production area and municipality:	Coccapano estate in Castel S. Pietro Terme and Merlotta estate in Imola
Exposure and height a.s.l.:	South-South/East, 150 m – South, 130 m
Soil type:	clayey, clayey-silty
Grapes:	Trebbiano 85%, Chardonnay 15%
Training system:	guyot
Planting density:	4,166 plants per hectare
Age of plants:	12 years
Yield:	Trebbiano 95 hl/ha, Chardonnay 75 hl/ha
Harvest period:	Trebbiano second decade of September, Chardonnay second decade of August
Wine-making technique:	soft pressing is carried out at low working pressures, then the first press must be quickly separated, and goes through settling at 10 °C. Fermentation takes place into pressure vessels according to the Asti method at 14 °C until the sugar content is reduced and a 3 Atm pressure is developed. Stabilization is performed through refrigeration and bottle-ageing for 15 days.
Colour:	straw-yellow
Aroma:	it shows a fine and delicate bouquet
Taste:	dry, lively and harmonic
Food matching:	cold starters or fowl
Serving temperature:	8-10°C



**“POUR TOI”  
GRAN CUVÉE DOUX**



*Wonderfully fruity,  
vanilla-flavoured bubbles.  
A distinctive and delicious  
grape quality  
and filamentous grape pulp  
characterize its bouquet  
with great oenological neatness.  
A true flowery fragrance.  
A magnificent taste balance,  
where sweetness and the creamy  
extract  
are embedded  
in the silky grape bubbles.*



**“POUR TOP”  
GRAN CUVÉE DOUX**

Appellation:	Vino Spumante Doux
Number of bottles produced:	5,000
Production area and municipality:	Merlotta estate in Imola, Perdisa estate in Ozzano Emilia
Exposure and height a.s.l.:	South-South/East, 150 m a.s.l. – South, 130 m a.s.l.
Soil type:	clayey, silty-clayey
Grape varieties:	Pinot Nero, Malvasia
Training system:	guyot
Planting density:	4,166 plants per hectare
Age of plants:	10 years
Yield:	Pinot Nero 65 hl/ha, Malvasia 60 hl/ha
Harvest period:	Last decade of August
Wine-making technique:	soft pressing at low working pressures, immediate separation of the first-pressing musts which, after static settling at 10 °C, undergo fermentation in pressure tanks according to the Asti method at 14 °C until achieving a 50 g/L sugar content and 4 Atm of pressure. Blending, lees contact for 60 days, stabilization by cooling, bottling and ageing for 15 days.
Colour:	straw yellow, with golden reflections, fine and lingering perlage
Aroma:	tempting and intense, with hints of apple, honey, acacia flowers, lime blossom and moss
Taste:	sweetness gracefully prevails over the acid and alcoholic components
Food pairings:	desserts, dried pastries and hazelnut cake
Serving temperature:	8 °C
Awards:	84/100 "Top 500 italian wine producers 2010" Luca Maroni guidebook "EXCELLENT" Annuario Grandi Spumanti Italiani 2010 guidebook 78/100 "Il mio Vino" Agosto 2010 guidebook 84/100 "Top 500 italian wine producers 2011" Luca Maroni guidebook



**“BUGANVILLE”  
GRAN CRU ROSÉ DEMI SEC**



*A vibration of natural purity,  
of fragrance and allure  
reflecting the spontaneous  
magnificence of nature.  
A nose recalling strawberries,  
fleshy and rich in glycerine to the  
touch and sight.  
And here is the creamy foam  
that moves, surrounds,  
and, while rising, pushes  
a gentle and satin puree of  
pure, soft, clear wild berries.  
Oenological neatness  
of a truly crystal-clear and  
cherry-flavoured transformation.*



**“BUGANVILLE”  
GRAN CRU ROSÉ DEMI SEC**

Appellation:	Vino Spumante Rosé Demi Sec
Number of bottles produced:	7,500
Production area and municipality:	Tenuta Perdisa in Ozzano Emilia
Exposure and height a.s.l.:	South-South/East, 150 m a.s.l. – South, 130 m a.s.l.
Soil type:	clayey, silty-clayey
Grape varieties:	Pinot Noir
Training system:	guyot
Planting density:	4,166 plants per hectare
Age of plants:	10 years
Yield:	65 hl/ha
Harvest period:	first decade of September
Wine-making technique:	submerged-cap maceration leaving the must in contact with the skins until noticing the first signs of fermentation, drawing off the lees, soft pressing at low working pressures, immediate separation of the first-pressing must which, after static settling at 10 °C, undergoes fermentation in pressure tanks according to the Asti method at 14 °C until achieving the desired sugar content and 4 Atm of pressure.
Colour:	delicate antique rose, with a fine and lingering perlage
Aroma:	complex, fragrant and lively bouquet, with hints of wild berries and morello cherry
Taste:	elegant and velvety, with notes of sweet almond and gentle spices
Food pairings:	for important aperitifs and with the most varied gastronomic combinations
Serving temperature:	8-10 °C
Awards:	89/100 "Top 500 italian wine producers 2010" Luca Maroni guidebook "EXCELLENT" Annuario Grandi Spumanti Italiani 2010 guidebook 87/100 "Top 500 italian wine producers 2011" Luca Maroni guidebook



**“FABIOJOLIE”  
GRAN CUVÉE BRUT**



*Skilfully-crafted bubbles.*

*The symbiosis between fruit and*

*well-dosed peppermint*

*and balsamic notes*

*aims at making its creamy,*

*amazing sweetness*

*and depth on the nose*

*smoothly and expressively*

*irresistible.*

*On the palate*

*enjoy its allure*

*and gentle, creamy foam*

*amplified by its*

*lively rise and beading.*

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**“FABIO,JOLIE”  
GRAN CUVÉE BRUT**

Appellation:	Vino Spumante Brut
Number of bottles produced:	15,000
Production area and municipality:	Merlotta estate in Imola, Perdisa estate in Ozzano Emilia
Exposure and height a.s.l.:	South-South/East, 150 m a.s.l. – South, 130 m a.s.l.
Soil type:	clayey, silty-clayey
Grape varieties:	Pinot Noir, Chardonnay
Training system:	guyot
Planting density:	4,166 plants per hectare
Age of plants:	10 years
Yield:	Pinot Noir 65 hl/ha, Chardonnay 60 hl/ha
Harvest period:	Last decade of August
Wine-making technique:	fermentation without the skins for Pinot Noir, soft pressing at low working pressures for the other grapes, immediate separation of the first-pressing musts which, after static settling at 10 °C, undergo fermentation in pressure tanks according to the Asti method at 14 °C until the sugar content is zeroed and a 4 Atm pressure is achieved. Lees contact for 120 days. Blending, stabilization by cooling, bottling and ageing for 30 days.
Colour:	straw yellow, with a fine and lingering perlage
Aroma:	refined, elegant bouquet with hints of rennet apple and peach flowers
Taste:	unmistakable personality, soft and well-balanced, flavours of peach and wild flowers
Food pairings:	important aperitifs, rich and tasty first dishes, cheese and cold cut meats
Serving temperature:	10 °C
Awards:	84/100 "Top 500 italian wine producers 2010" Luca Maroni guidebook "EXCELLENT" Annuario Grandi Spumanti Italiani 2010 guidebook 83/100 "Top 500 italian wine producers 2011" Luca Maroni guidebook



**“OMBRE DI LUNA”  
ALBANA DI ROMAGNA DOCG PASSITO V.Q.P.R.D.**



*This bottle encloses  
the history  
of four vine-grower generations  
and of an excellent  
wine-making land.  
Each taste of this wine  
contains Albana di Romagna's  
expression,  
the reward of nature  
for our passionate commitment.  
A unique and unrepeatable  
mix of deep emotions  
capable of giving  
extraordinary sensations.*

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**“OMBRE DI LUNA”  
ALBANA DI ROMAGNA DOCG PASSITO V.Q.P.R.D.**

Appellation:	Albana di Romagna DOCG Passito (V.Q.P.R.D.)
Number of bottles produced:	3,000
Production area and municipality:	Coccapane estate in Castel S. Pietro Terme
Exposure and height a.s.l.:	South-South/East
Soil type:	clayey
Grapes:	Albana 100%
Training system:	guyot
Planting density:	4,166 plants per hectare
Age of plants:	10 years
Yield:	30 hl/ha
Harvest period:	second decade of October
Wine-making technique:	the grapes are picked and left to dry out on racks then gently pressed. Fermented in Allier barrels in a temperature controlled environment ageing: 12 months in Allier barriques and 6 months in bottles
Colour:	intense yellow whit amber tones
Aroma:	persistent notes of ripe apricots, honey, toasted hazelnut and vanilla
Taste:	sweet, velvety and persistent, with pleasant hints of spices and jam
Food matching:	perfect with dry pastries but also foie gras and strong cheeses such as gorgonzola
Serving temperature:	12 – 14 °C
Awards:	91,5/100 Accademia della Muffa Nobile 2007 83/100 "Top 500 italian wine producers 2009" Luca Maroni guidebook 87/100 Bibenda AIS 2008 87/100 Accademia della Muffa Nobile 2008 85/100 "La Romagna da bere 2009" AIS guidebook 85/100 Accademia della Muffa Nobile 2009 85/100 "La Romagna da bere 2010" AIS guidebook 83/100 "Top 500 italian wine producers 2010" Luca Maroni 85/100 “La Romagna da bere 2011” AIS guidebook



**“DOLCELUCA”  
SWEET RED WINE**



*Obtained from submitting  
Terrano grapes  
grown in our hills  
to a red wine-making process.  
Purple-red in colour;  
its ample and distinctive bouquet  
recalls small black berry fruits.  
Especially  
if young and served cool,  
this sweet and pleasant wine  
goes perfectly with desserts,  
dry pastries  
and “ciambella”  
( a typical cake of Romagna).*



**“DOLCELUCA”  
SWEET TABLE RED WINE**

Appellation:	sweet red wine
Number of bottles produced:	5,000
Production area and municipality:	Merlotta estate in Imola
Exposure and height a.s.l.:	South, 130 m
Soil type:	clayey, clayey-silty
Grapes:	Terrano
Training system:	guyot
Planting density:	4,166 plants per hectare
Age of plants:	14 years
Yield:	80 hl/ha
Harvest period:	second decade of September
Wine-making technique:	grapes are crushed, and de-stemmed. Then maceration and fermentation take place with selected yeasts into stainless steel tanks for 6 days at 28 °C. The must is pumped over three times a day to fully extract phenols from the skin cells. Fermentation is stopped through refrigeration when residual sugar drops to 50 g/l.
Colour:	intense violet-red
Aroma:	the bouquet recalls small black berry fruits
Taste:	sweet, pleasant, well-balanced and persistent
Food matching:	desserts, dry pastries and “ciambella” (a typical cake)
Serving temperature:	16 °C
Awards:	82/100 Accademia della Muffa Nobile 2010

**2010-2011 Reviews and Awards – Recensioni e Riconoscimenti 2010-2011**

 <p><b>Annuario Luca Maroni Migliori Vini Italiani</b> Punteggi espressi in centesimi</p>	 <p><b>Petali di Viola</b> Sangiovese di Romagna Superiore</p>	 <p><b>Opus Rubens</b> Cabernet Sauvignon Colli d'Imola</p>	 <p><b>Pignoletto</b> Colli d'Imola</p>	 <p><b>Pignoletto Frizzante</b> Colli d'Imola</p>	 <p><b>Opus Aureum</b> Chardonnay Colli d'Imola</p>	 <p><b>Buganville</b> Pinot Nero Gan Cru Rosé Demi sec</p>	 <p><b>Fabiolojolie</b> Pinot Nero Gan Cuvée Brut</p>	 <p><b>Ombre di Luna</b> Albana di Romagna Passito</p>		<p><b>84/100</b></p>	<p><b>85/100</b></p>	<p><b>83/100</b></p>	<p><b>86/100</b></p>	<p><b>85/100</b></p>	<p><b>87/100</b></p>	<p><b>83/100</b></p>	<p><b>85/100</b></p>	 <p><b>L'Espresso Guida ai vini d'Italia</b> Punteggi espressi in ventesimi</p>	<p><b>14.5/20</b></p>	<p><b>15/20</b></p>							 <p><b>Annuario Grandi Spumanti Italiani</b></p>						<p><b>EXCELLENT</b></p>	<p><b>EXCELLENT</b></p>		 <p><b>AIS Emilia Romagna da bere e da mangiare</b></p>								
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