

# MULTILIANA – IBBOLA

Emilia-Romagna



**APPELLATION:** Romagna DOC

**BLEND:** Sangiovese Modigliana

**WINEMAKERS:** Francesco Bordini

**VINEYARD:** \_\_\_\_\_

Located in the Roman hill town of Modigliana in Emilia-Romagna, the Ibbola valley is known for its influential terroir. The vines range from 15 to 40 years old, and the soil is a predominantly sandstone with a small amount of marl. The altitude, 500m above sea level, and surrounding woods have a direct impact on grape quality, typically resulting in long hang times and later ripening.

**VITICULTURE:** \_\_\_\_\_

Farming is sustainable with an emphasis on organic practices where possible. Vines are hand-harvested at 40hl/ha.

**WINEMAKING:** \_\_\_\_\_

The wines are produced using the traditional artisanal methods, with a focus on minimal intervention. The juice undergoes spontaneous fermentation using only wild yeast and long macerations that encourage the wine's natural evolution. The wine is then aged over winter in concrete vats, allowing its unique geographical characteristic to shine through. The wines are filtered and fined.

**WEBSITE:** <http://www.mutiliana.it/wine.html>

**This wine is suitable for vegans and vegetarians.**



**TASTING NOTES:**

This wine treads the tightrope of austerity and elegance, with an incisive palate driven by fine tannins. Floral and earthy aromas mingle on the nose, with delicate fruit and minerality marrying on the palate. Persistent finish.