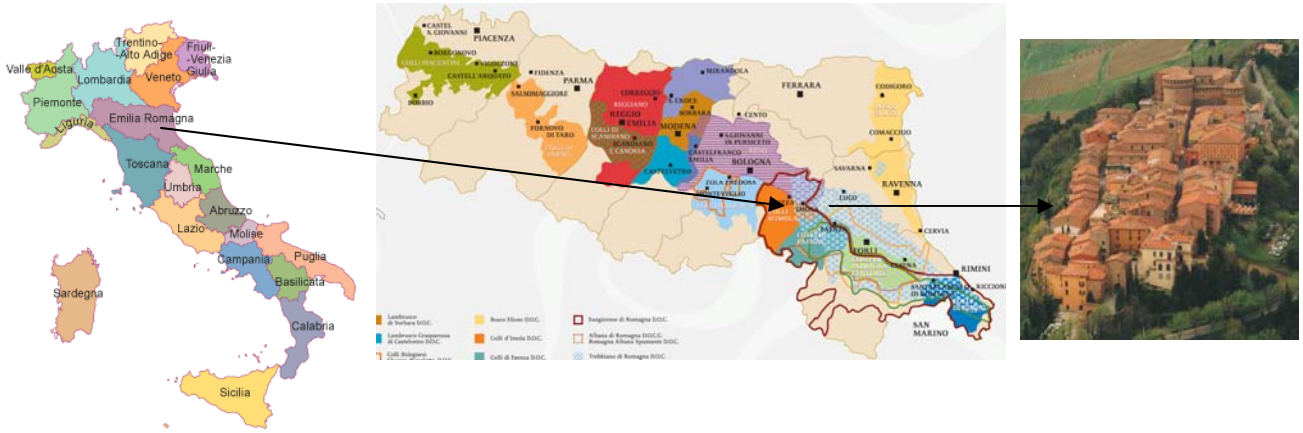




WINERY PRESENTATION



ITALY →

Emilia Romagna, →

Dozza

Emilia Romagna region is actually two regions in one: Emilia, located north of the town of Bologna, is the Lambrusco terroir area and then South of Bologna there is Romagna and from this land two different types of wineries are coming. The huge mass production wineries, usually cooperatives, and the small artisanal producers with the latter usually coming from the hills close to Apennini mountains. **Branchini** is one of these artisanal small producers; of the 150 acres of land they own 70 acres are dedicated to make wines.

In 1858 the Branchini family began its agricultural activity on their land in Dozza and Toscanella di Dozza. Since then, the estate continues to be managed by the family which has, over the years, refined its techniques in order to continually improve the “character” of the territory’s wines. The **logo** of Branchini winery is in fact a **map** of their land; the symbol that resembles the Greek “p” (π) is the pattern of three rivers that cross the land - The **Sillaro** is the main river and then there is the **Sallustra** and the **Sabbioso**. These 3 rivers are very important to Branchini as it gives them 4 different soils to work: red clay soil up on the hills in a North to South positioning, a limestone soil, a more gravelly one and finally a sandy soil. This interesting terroir allows Marco and Angelo Branchini brothers to work vineyards that have quite different than many wineries with characteristics that allows them to make complex wines.



Dozza the hills



Branchini's vineyards

Pignoletto is an indigenous variety from Romagna. Almost forgotten back in the 70's and 80's when mass production was the mantra, as it is difficult to grow and labor intensive in the vineyards. Branchini is one of the very few wineries who consistently produced this wine; when worked at proper yields Pignoletto is a wine with a good body structure despite its higher acidity. At Branchini they use a long maceration and keep the wine on fine lees for 6 months before being bottled.



Branchini is famous for their Albana Passita D'Or Luce. Very reduced yields are kept for this wine. Harvest is done at the end of September but can be out as the end of November depending on the vintage. The grapes are left on drying racks for a couple of months; Botrytis Cinerea, a noble rot of the grapes, sometimes starts. The grapes are then squeezed and the juice goes in oak until the end of June, July. Since natural yeasts stop the fermentation of the wine at 11, 11.5% of alcohol, the wine is legally an IGT and not a DOCG that requires a higher alcohol content. At Branchini they believe that would be stupid forcing the wine to restart the fermentation and become something is not just for a strip of paper on the neck of the bottle.

The vineyards are all cared for by hand and special attention has been given into not forcing the vines in any possible way. The use of spraying is reduced therefore to a minimum and they are following the 2078 Reg. UE making the winery **sustainable**¹. Branchini has focused on working with indigenous varieties such **Pignoletto**, **Albana di Romagna** and **Sangiovese**.



Pignoletto – Albana – Sangiovese grapes

Legend says that Romans dedicated the highest Apennini's mountain between Toscana and Romagna to Jupiter (Giovis). The wine coming from the vines in the area where called Jupiter's blood (Sangue di Giove) better known as Sangiovese. The Sangiovese from Romagna benefiting from a milder climate and soil than the Tuscany Sangiovese is much more pleasant to the palate when young. Branchini makes a un-oaked version that in our opinion truly delivers what a Sangiovese should be. The riserva comes from a selection of the oldest vines and is aged in French tonneaux for 2 years and fined in a bottle for another year as well.



Albana di Romagna

¹ *Sustainable* is a "quasi-organic farming". Called also 'lutte raisonnée', 'lutte intégrée' (France), "lotta integrata" (Italian) it is regulated by European Community Rule 2078. Some growers, especially those in marginal areas opt for a regime that does include the option to use chemicals but they significantly reduce the amount required by monitoring the health of the vines and the weather. In humid or damp conditions, converting to organic in short time can mean an increased risk of rot-affected grapes. Also organic producers use copper in the vineyards. That is a matter of concern for many producers though and must be carefully taken in consideration as copper does not degrade into the soil (it takes 5 times more to get rid of copper than sulfites for example in the soil) with damages, in area where copper must be used that can be heavier than conventional growing practices.



White Wines	
<p>Pignoletto: One of the most interesting native Italian white grape varieties Pignoletto is a variety that grows in the Romagna region. It is a very vigorous vine that requires a lot of work in the vineyards since the vines need to be pruned a lot and they do not attach by themselves to the wires.</p>	<p>Tasting profile: straw yellow color with slight reflexes of green, a delicate nose, fruity, intense with the perfume of Hawthorne flowers. Quite a dry taste, harmonious, persistent with good fresh acidity. Very good as an aperitif, perfect with Italian appetizers, fish, vegetables and egg dishes, this wine is at its best with white meats and young cheeses. Together with tortellini in broth it's a classic. Can be paired as well with a asparagus, frittata, white meat.</p>
<p>Albana: Albana as a grape variety is quite known for some time as able to produce fine wines. The best ones historically are either from Bertitnoro or from Dozza hills. Branchini is from Dozza. Branchini's has 2 acres dedicated to Albana, 0.4 tons are harvested at the end of September (sometimes later if at all possible) that amount a mere 1200 liters (about 317G) of wines will be made. The grapes are then left to dry for 3 months on racks to wither. Then they are gently pressed and the fermentation is done in wooden barrels for 12 months with continuous batonnage, being the wine left on fine lees. After that the wine is bottled and fines for an additional 12 months before being released.</p>	<p>Tasting profile: The wine has a rich golden hue with intense scents of apricot, chamomile, finishing off with scents of sweet spices and dried flowers. The taste is sweet and well rounded, rich with softness but fresh, aftertaste of syrupy fruits and honey. Serves well with aged cheeses, best pairing is the "Sogliano di fossa" cheese; for desserts we suggest with a "crostata di ricotta" pie, with cheesecake or dry patisserie.</p>

Red Wines	
<p>Sangiovese: a very lean cut example of the sangiovese grape variety is this un-oaked wines. In this case Marco and Angelo (brothers) harvest in September the vineyards located in their 4 different terroirs. They keep the different parcels separated during the whole winemaking process which is carried just in stainless steel tanks. After that they blend the masses depending on the vintage in order to achieve a more balanced wine and leave them for 6 months more in tanks before being bottled. The wine fines in the bottle for at least 6 months before being released.</p>	<p>Tasting profile: With a Ruby red color, nose of forest fruits and its light, spicy taste with long aftertaste this Sangiovese combines well with all Italian dishes.</p>
<p>Sangiovese Riserva: Harvested in the first half of October from 40 years old vines this Sangiovese sees typically 8-10 days of maceration with frequent pumping over. Then part of the wines will stay in tanks and part goes in French oak barrels for a minimum of 24 months. Then the wines is re-assembled and put to rest in bottle for an additional 12 months before being released.</p>	<p>Tasting profile: The wine has a garnet red color with a complex nose full of violets and red fruits. In the mouth there are still red fruits wild cherries and bilberries with hints of cinnamon and leather.</p>

