

# Villa Papiano | “I Probi”

Emilia-Romagna | Romagna Sangiovese Riserva



**The Story:** High atop a mountain in Modigliana sits Villa Papiano, a 72ha organic farm with 10ha under vine. At 1800' these are the highest vineyards in the region. The farm is owned by three siblings, but it is Francesco Bordini PhD. (Oenology) that is the driving force. He manages the vineyards and makes the wines and is involved in many projects in the area such as leading the first-ever soil mapping of Emilia-Romagna. The siblings bought the property, which had previously belonged to their father and converted it to organic agriculture. The wines Francesco makes from Sangiovese and Albana are the stars for me. The Sangiovese wines evolved continuously over multiple hours and were fresh and exciting for three days without losing a step. These wines are knockouts and are way underpriced.

**Vineyard:** 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. Single terraced vineyard planted in 1970, restored 2001.

**Vinification:** Spontaneous fermentation with native yeasts.

**Ageing:** Aged for 12 months in concrete and large oak, and then 12 months minimum in bottle.

**Everything else you want to know about this wine:** The strong commitment to organic and sustainable agriculture allows the Bordinis to work together with Mother Nature: feeding plants with just light, love, compost and green manure allows them to craft wines with unique personalities.

*Le Storie*  
Wines

**Varietal:** 100% Sangiovese

**Region:** Emilia-Romagna

**Winemaker:** Francesco Bordini

**Vines Age:** 19-30 + years

**Farming:** Certified Organic

**Soil:** Pure sandstone with marl intrusions