

Villa Papiano | “Le Papesse”

Emilia-Romagna | Romagna Sangiovese DOC



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.

Vinification: Spontaneous fermentation with native yeasts.

Ageing: Aged for 6 months in concrete, then 6 months minimum in bottle.

Everything else you want to know about this wine: Villa Papiano Winery project started back in 2001 when they rebuilt the terraces of the old vines planted in the 1960's to ensure the continuing evolution of their concept of wine. A concept based in the traditional expression of the environment, wines that speak of flowers, earth, and wines that age well.

Le Storie
Wines

Varietal: 95% Sangiovese,
5% Balsamina & Negretto

Region: Emilia-Romagna

Winemaker: Francesco
Bordini

Vines Age: 19-30 + years

Farming: Certified Organic

Soil: Pure sandstone with
marl intrusions