



I SABBIONI

The wine told me







I SABBIONI

*The wine,
the intellectual part of the meal*



*The wine told me...
that a whole existence can be experienced between the start
and the end of a meal;
that it is right and proper to take care of details;
that a departure is no more nor less than an arrival
because everything starts over, always:
both seasons and passions.
Let's drink to that!*

Sparkling wine

Dosaggio Zero

Sparkling wine classic method
Blanc de Noirs

Creamy, dry and elegant, balancing mellow tannins and vertical freshness. The glass releases scents of iris, broom and sourdough with saline hints that become more intensely brackish as the wine breathes. Fine and persistent perlage, straw yellow with bright reflections. Excellent as an aperitif and a perfect match with delicate and elegant dishes. An exciting wine for celebrating with flavours.

Serving temperature: 8 °C



AWARDS



Designation	Blanc de Noirs classic method quality sparkling wine
Place of production	Castiglione di Forlì
Alcohol content	12% vol
Base wines	White vinification of 100% Sangiovese – blend of clones from Romagna (large berry)
Soil type	Yellow sands (Messinian Molasse)
Altitude	90 m a.s.l.
Exposure	Northwest
Gradient	10%
N. of plants per hectare	6250
Training system	Bilateral spurred cordon (8 productive buds per plant)
Productivity	1500 g per plant
Type of harvesting	By hand
Type of farming	Certified organic since 2021
Harvest period	First ten days of September
Vinification	Immediate soft pressing of the grapes and white vinification
Ageing	In steel, for 8 months on the lees
Second fermentation	In bottle, resting on the lees at least 18 months
Disgorgement	Without dosage after 24/36 months
Bottle sizes available	0,75 litres – Magnum 1,5 litres

*The wine told me...
that every story of success is a love story;
love for this infinity that envelops us;
that a little jealousy, great disappointments and quarrels are healthy;
just like white lies, you can have white quarrels yet
you always come back, glass in hand,
to admire the spectacle of Nature.*

Le Liti Bianche

Forlì I.G.T. bianco
from 100% Sangiovese grapes

Lively, delicate, creative.
Crystalline yellow with golden
reflections. Its sapid and citrusy
fragrances make it especially
fascinating. Perfect for serious
cooking where no detail is
neglected. It elegantly adapts
to fresh and light menus. Le Liti
Bianche, thanks to its excellent
drinkability, is extremely versatile.
This wine is a 'must-have' - never
out of place. Dreamy evenings,
a romantic toast for two.



Serving temperature: 12° C

AWARDS



Designation	Forlì Bianco I.G.T.
Place of production	Castiglione di Forlì
Alcohol content	12% vol
Base wines	white vinification of 100% Sangiovese – blend of clones from Romagna (large berry)
Soil type	Yellow sands (Messinian Molasse)
Altitude	70 m a.s.l.
Exposure	North
Gradient	5%
N. of plants per hectare	6250
Training system	Bilateral spurred cordon (6 productive buds per plant)
Productivity	1000 g per plant
Type of harvesting	By hand
Type of farming	Certified organic since 2021
Harvest period	First ten days of September
Vinification	Pressing without contact with the skins, fermentation in steel at a controlled temperature
Ageing	On the lees 6 months in steel and at least 1 month in the bottle
Bottle sizes available	0,75 litres – Magnum 1,5 litres

The wine told me...

*that ideas are like seeds, they must be cultivated if they are to grow;
that a unique landscape and a centuries-old tradition provide
our heritage, but it is constancy that makes a project robust;
that our yellow sand seems to have dropped from the skies
and we protect its sparkle with care,
devotion and respect.*

Uva Flava Byzantium

Romagna Albana Dry
D.O.C.G.

Albana embodies the memory of Romagna's wines. Golden-yellow with glints of amber. An enveloping, exclusive and precious wine, characterized by exotic scents, yellow flowers and liquorice. It is a legendary nectar; its elegant taste inebriated Roman emperors and has intrigued entire generations. It ennobles poor dishes and triumphs where the fare is richer. Uva Flava Byzantium is the most elegant expression of Italian classicism.

Serving temperature: 10 °C



AWARDS



Designation	Romagna Albana Dry D.O.C.G.
Place of production	Subzone of Oriolo, upper valley of the Rio Cosina River
Alcohol content	12,5% vol
Base wines	Faenza ecotype, long-bunch, winged Albana, golden when ripe
Soil type	Ochre clays of Pliocene origin
Altitude	200 m a.s.l.
Exposure	Northwest
Gradient	35%
N. of plants per hectare	3500
Training system	Bilateral Guyot
Productivity	1800 g per plant
Type of harvesting	By hand
Type of farming	Converting to organic
Harvest period	First ten days of September
Vinification	Fermentation in steel without skins
Ageing	8 months on the lees in steel
Bottle sizes available	0,75 litres

*The wine told me...
that Bee-eaters are multi-coloured birds;
that warble, scurry and fly to hide;
that dig their nests into the sandy walls of our shelters in Oriolo.
Here a bird is hatching and its song resounds
along the valley.*

I Voli dei Gruccioni

Romagna Sangiovese
Superiore D.O.C.

Immediately fresh and energetic.
Red with ruby hues. Its delicate hints of cherry, blueberry and rose make it persuasive on the nose. The sapid note of the sea takes hold, the flavour expands drop by drop, reminiscent of the wave as it rushes to the shore. I Voli dei Gruccioni is a wine with a youthful tone and very elegant tannins. It ideally suits classical pairing and happily accompanies traditional Romagna dishes. It awakens flavours: from meat to fish, from cheese to vegetables. Like all beautiful things, it should be shared.

Serving temperature: 16 °C



AWARDS



Designation	Romagna Sangiovese Superiore D.O.C.
Place of production	Castiglione di Forlì
Alcohol content	12,5% vol
Base wines	Sangiovese in purity – blend of clones from Romagna (large berry) and Tuscany (small berry)
Soil type	Red clay and yellow sands (Messinian Molasse)
Altitude	90 m a.s.l.
Exposure	Northwest
Gradient	10%
N. of plants per hectare	6250
Training system	Bilateral spurred cordon (8 productive buds per plant)
Productivity	1000 g per plant
Type of harvesting	By hand
Type of farming	Certified organic since 2021
Harvest period	Second ten days of September
Vinification	Fermentation in steel at a controlled temperature and average maceration of 20 days
Ageing	6 months in steel and at least 3 months in the bottle
Bottle sizes available	0,75 litres

*The wine told me...
that the origin of I Sabbioni is the story of a family;
that this territory was, first of all, a home;
that it is a reality made up of people who share projects,
experiences and dreams;
people that had quarrels soon resolved, and
they were able to enhance their land.*

Le Liti

Romagna Sangiovese
Superiore D.O.C.

Full-bodied, sapid, direct.
Red with an intense ruby colour.
The sapidity of the yellow sands
enhance the freshness of the
fruit. This Sangiovese celebrates
tradition while avoiding monotony.
It stands out and excels thanks
to a special harmony of cocoa
and coffee. It excels by ennobling
baked and grilled dishes.
Le Liti satisfies the desire for
tradition and reawakens memories
yet pursues the joy of discovery.
A great classic, rightfully timeless.

Serving temperature: 16°C



AWARDS



Designation	Romagna Sangiovese Superiore D.O.C.
Place of production	Castiglione di Forlì
Alcohol content	13% vol
Base wines	Sangiovese in purity – blend of clones from Romagna (large berry)
Soil type	Red clay and yellow sands (Messinian Molasse)
Altitude	70 m a.s.l.
Exposure	North
Gradient	5%
N. of plants per hectare	6250
Training system	Candelabra (8 productive buds per plant)
Productivity	1000 g per plant
Type of harvesting	By hand
Type of farming	Converting to organic
Harvest period	Third ten days of September
Vinification	Fermentation in steel at a controlled temperature and average maceration of 25 days
Ageing	9 months in steel and at least 3 months in the bottle
Bottle sizes available	0,75 litres

*The wine told me...
that we all come from the sea;
that in this cradle, the winds meet, the hills encircle the vineyards,
and the maritime pines frame the scenery.
A vineyard like this, growing on the yellow sands
of the Pliocene, is a rarity.*

Oriolo

Romagna Sangiovese
Oriolo D.O.C.

Fresh, mineral and balsamic. A clear ruby red. The scents of the undergrowth emerge deliciously from the first sip. The hints of eucalyptus and pomegranate render it rich and joyful. Its fruity notes envelop the senses to offer an authentic moment of pleasure.

Oriolo is a sincere wine. It goes well with a versatile and genuine cuisine. Fresh pasta, vegetables, red meats. Great for getting up from the table fully satisfied.



Serving temperature: 16°/18 °C



AWARDS




Designation	Romagna Sangiovese Oriolo D.O.C.
Subzone	Oriolo
Place of production	Castiglione di Forlì
Alcohol content	13,5% vol
Base wines	Sangiovese in purity – blend of clones from Romagna (large berry)
Soil type	Yellow sands (Messinian Molasse)
Altitude	70 m a.s.l.
Exposure	North
Gradient	5%
N. of plants per hectare	6250
Training system	Candelabra (6 productive buds per plant)
Productivity	800 g per plant
Type of harvesting	By hand
Type of farming	Certified organic since 2021
Harvest period	Third ten days of September
Vinification	Fermentation in steel at a controlled temperature and average maceration of 25 days
Ageing	9 months in steel and at least 6 months in the bottle
Bottle sizes available	0,75 litres – Magnum 1,5 litres

*The wine told me...
that ours is a protected territory that offers protection;
that here, tunnels were dug into the hills during the war.
Once used as shelters by the civilian population,
today they form part of the Region's heritage.*

I Rifugi

Romagna Sangiovese
Riserva D.O.C.



Fruity, deep, intense. Red with garnet reflections. Memories of wood and the notes of white pepper make it inebriating. Pleasantly spicy on the nose. The right choice to accompany flavoursome dishes with a distinct character. I Rifugi is a welcoming wine. It embraces the food, endowing any meal with a more refined atmosphere. Sapid and persistent on the finish. An elegance that you will not easily forget.

Serving temperature: 16 °C/18 °C



AWARDS



Designation	Romagna Sangiovese Riserva D.O.C.
Subzone	Castiglione
Place of production	Castiglione di Forlì
Alcohol content	13,5% vol
Base wines	Sangiovese in purity – massal selection of large-berry populations
Soil type	Pure yellow sands (Messinian Molasse)
Altitude	70 m a.s.l.
Exposure	Northeast
Gradient	5%
N. of plants per hectare	8000
Training system	“Alberello” (6 productive buds per plant)
Productivity	800 g per plant
Type of harvesting	By hand
Type of farming	Certified organic since 2021
Harvest period	First ten days of October
Vinification	Fermentation in steel at a controlled temperature and average maceration of 30 days
Ageing	12 months in French oak tonneaux (Allier and Tronçais forests) and at least 6 months in bottle
Bottle sizes available	0,75 litres

*The wine told me...
that we are frank and honest by nature;
that we worked the land with humility and she, in return,
taught us respect.*

*Eternally close, always loyal, like a faithful hound;
that our vineyard is salty by nature,
but also sweet, like life itself.*

Tatù

Passito wine from
Sangiovese grapes

Balanced, full, persistent.
A special passito with an intense
and dense dark garnet colour.

On the nose, it reveals sweet
memories of the autumn season.
It smells of chestnut, caramelized
fig and black olives. The flavour
is sweet, wise, essential.

A perfect balance between
sweetness and acidity. Excellent
to accompany desserts of fruit,
chocolate and tarts. Expect
applause at the end of a meal.

Serving temperature: 14 °C/16 °C



AWARDS



Designation	Red wine from naturally dried grapes
Place of production	Castiglione di Forlì
Alcohol content	12% vol
Base wines	100% Sangiovese - blend of clones from Romagna (large berry)
Soil type	Yellow sands (Messinian Molasse)
Altitude	90 m a.s.l.
Exposure	Northwest
Gradient	10%
N. of plants per hectare	6250
Training system	Bilateral spurred cordon (8 productive buds per plant)
Productivity	1000 g per plant before drying that reduces the weight of the bunches by approx. 40%
Type of harvesting	By hand
Type of farming	Certified organic since 2021
Harvest period	Second ten days of September
Drying	In the fruit cellar for about 40 days
Vinification	15 days of maceration on the skins and stems
Ageing	1 year in oak barriques
Bottle sizes available	0,50 litres





I SABBIONI

*The oil,
the essence of the concrete*



*The oil told me...
that the roots of the tree intertwine in the sand, drawing sinuous forms
between shells and small fossils;
that our olive tree is an eternal, wild and spontaneous plant;
which is as symbolic and inspiring as a poem.
Its roots in the sea, its crown in the sky.*

Pure Colline

Extra Virgin Olive Oil

Precious, original and unique. Intense yellow with crystalline green reflections. The clarity of the colour reflects the genuineness of the olives from which it was made. Herbaceous fragrances give the dish a whimsical touch that makes all the difference. The ginger aroma on the finish is truly amazing. Pure Colline is an oil that makes its presence felt. It is not afraid to express itself. Use raw. A classy product for the most demanding palates.



AWARDS



Production	2021/2022
Category	Extra Virgin Olive Oil
Free oleic acidity	0,17 %
Number of peroxides	8,0 (meq O2/Kg oil)
Total polyphenols	462 (mg/kg in gallic acid)
K232	1,92
Delta K	< 0,0040
Cultivar	Native Brisighella cultivar and Leccino
Area of production	Castiglione di Forlì
Soil type	Red clay and yellow sands (Messinian Molasse)
Altitude	120 m a.s.l.
Exposure	Northwest
Gradient	5-10%
N. of plants per hectare	330
Training system	Polyconical vase
Type of harvesting	By hand
Type of farming	Converting to organic
Harvest period	First ten days of November
Bottle sizes available	0,50 litres



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