

TENUTA CASALI

📍 Mercato Saraceno, Emilia Romagna, Italy



ABOUT THE PRODUCER

At Tenuta Casali, Silvia, Daniele, and their cousin Francesco uphold a cherished family tradition with dedication and flair. Continuing the vision of their parents Valerio and Paolo, who took the reins in 1978, they blend time-honored methods with innovative techniques to create wines that honor their rich heritage. Nestled in the enchanting Mercato Saraceno within the Savio Valley, their 25-hectare estate thrives in a unique microclimate and fertile soils that are perfect for exceptional viticulture. The region's rolling hills nurture local varieties such as Albana and Famoso, alongside classic Sangiovese, capturing the essence of this distinctive terroir. Tenuta Casali's commitment to organic practices and hands-on winemaking, guided by acclaimed consultant Emiliano Falsini, ensures each bottle vividly reflects the soul of their land, offering a compelling taste of the Savio Valley's rich history and dynamic future.

[Read more - tenutacasali.it/](https://tenutacasali.it/)



IN THE VINEYARD

ORGANIC BIODYNAMIC PRACTICES

Certified Organic

TOTAL AREA UNDER VINE

25 hectares

LOCATION OF VINEYARDS

Cesena and Mercato Saraceno

SOIL DETAILS

Gravelly, stony soil with clay and arenaceous marl rock

GRAPES

Trebbiano, Famoso, Albana, Sangiovese



IN THE CELLAR

WINEMAKER

Emiliano Falsini

YEAST UTILIZED

Only indigenous yeast

FILTRATION STABILIZATION

Only white wines undergo cold stabilization and minimal filtration. Red wines are unfiltered.

FERMENTATION & AGING VESSELS

All wines are fermented in stainless steel, red wines see a combination of Slavonian and French oak for aging.



ADDITIONAL NOTES

WINEMAKING STYLE

Casali's winemaking philosophy is rooted in a deep respect for their terroir, with each bottle reflecting the distinct characteristics of the land. All wines highlight minerality, refined tannins, and a purity of expression, all shaped by the unique qualities of the vineyards. In the cellar traditional methods are employed with a modern sensibility. Red wines undergo brief macerations to preserve freshness, fermenting naturally with indigenous yeasts. For the whites and rosés, they utilize the pied de cuve method to ensure nuanced complexity while maintaining a true sense of place.

WINES PRODUCED

Vigna Cavaliere Bianco - Colli Romagna Centrale
Trebbiano, Famoso - Romagna Doc Mercato Saraceno Famoso, Valleripa - Romagna Docg Albana Secco, Villa Zappi - Rubicone Igp Rosato Spumante Di Qualità, Villa Zappi - Vino Spumante Metodo Classico, Bassamarea - Rubicone Igp Sangiovese, Vigna Palazzina Romagna Sangiovese Doc Superiore, Vigna Baruccia Romagna Sangiovese Doc Mercato Saraceno, Vigna Quartosole Romagna Sangiovese Doc Mercato Saraceno Riserva

TOTAL PRODUCTION

100,000 bottles

