

Andrea Bragagni

Profile

Though we are huge fans of wines from Emilia-Romagna, this is actually our first estate from Romagna, the southern part of the region. The soils, grapes and micro-climates are completely different than the estates we work with around Bologna, Parma, Modena and Piacenza.

We discovered Andrea's wines at an excellent seafood restaurant recommended by [Corrado Dottori of La Distesa](#). After striking a rapport with the owner and asking for something we didn't know, he proposed *Rigogolo*, Andrea's magnum only bottling. We were blown away by the texture and purity. It took us over a year to track him down, but we are now bringing in limited quantities of Andrea's wines to the US!

Andrea started making wine in 1998 without any experience in oenology or viticulture. His farm is upstream of the medieval village of Brisighella, in the village of Fognano. Spread over 25 hectares at an altitude of 350 meters, the estate is nestled in a valley surrounded by natural forest, preserving its unique microclimate. Only three of those hectares are vineyards. Andrea planted all of them himself.

The wines are the result of diligent work done in the vines throughout the year, with yields kept very low to focus on the quality of the fruit. Sandy top-soil quickly gives way to rocky, limestone-rich clay called Galestro. For whites, the indigenous Albana and Famosa grapes are championed, for reds Sangiovese and small amounts of Cabernet Sauvignon (these are much more traditional here due to the proximity to Tuscany.) The cellar is an intimate affair, with the wines fermenting and aging in stainless steel and old tonneaux, often with long macerations for both the whites and the reds. Andrea has never used sulfur at any point in the estate's existence.