



ENIO OTTAVIANI  

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VINI E VIGNETI





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Davide / Marco / Massimo / Milena



The wine estate began 60 years ago with our grandfather Enio Ottaviani. Enio Ottaviani is located in San Clemente (Rimini), Emilia Romagna, Italy. We run a family business, passed on from generation to generation, in continual development.

We are dedicated to our work in the vines and in the cellar and share the fruit of our land with our guests. We believe that what is in our glass is all the **poetry of the earth**. We make wines for our friends, because sharing wine is a priceless value and wine is the maximum expression of joy at the table.

**Davide** is our winemaker, lover of the vines and the cellar.

**Milena**, is the feminine soul of administration, from courtesy to precision. She is an enthusiast for the care of our clients because attention is one of the most important values when making wine for friends.

**Marco** is the logistic genius from organization to delivery.

**Massimo** is the Italian and overseas marketer, our globetrotter, who touches down 30 countries a year and spreads the word of love of our land.

We are a close-knit team and together with our friends, in this wonderful adventure, we are a great family.



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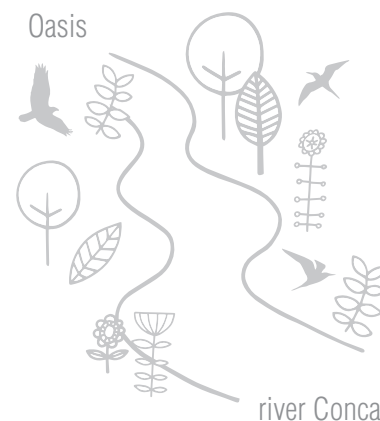
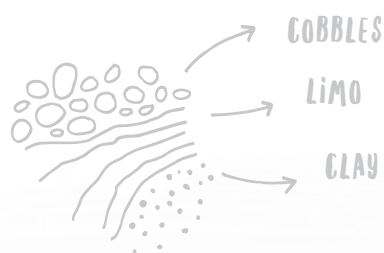


# Our land

**The lands of Enio Ottaviani** can be found in the province of Rimini, in San Clemente. It is a happy land, which enjoys mild winters, fresh summers, thanks to the thermal curve and favoured by the influence of the Adriatic Sea. Here the land has an altitude ranging from 60 a.s.l up to 260 a.s.l.

**The soils of the oasis have a clayey matrix, the clay a pure ochre colour.**

The sediments date back to the Pliocene era (5 million years ago) and constitute a favourable environment to the cultivation of vines that are well



suited to the soil consisting of pebbles, silt and clay. The proximity to the sea gives a marked flavour which bestows our wines with a unique and recognizable timbre. The acidity of the wines are pronounced and the tannins are soft. The hilly terrain has a more chalky matrix, which leaves behind - albeit in part - the silt and the pure clay.







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# Our cellar

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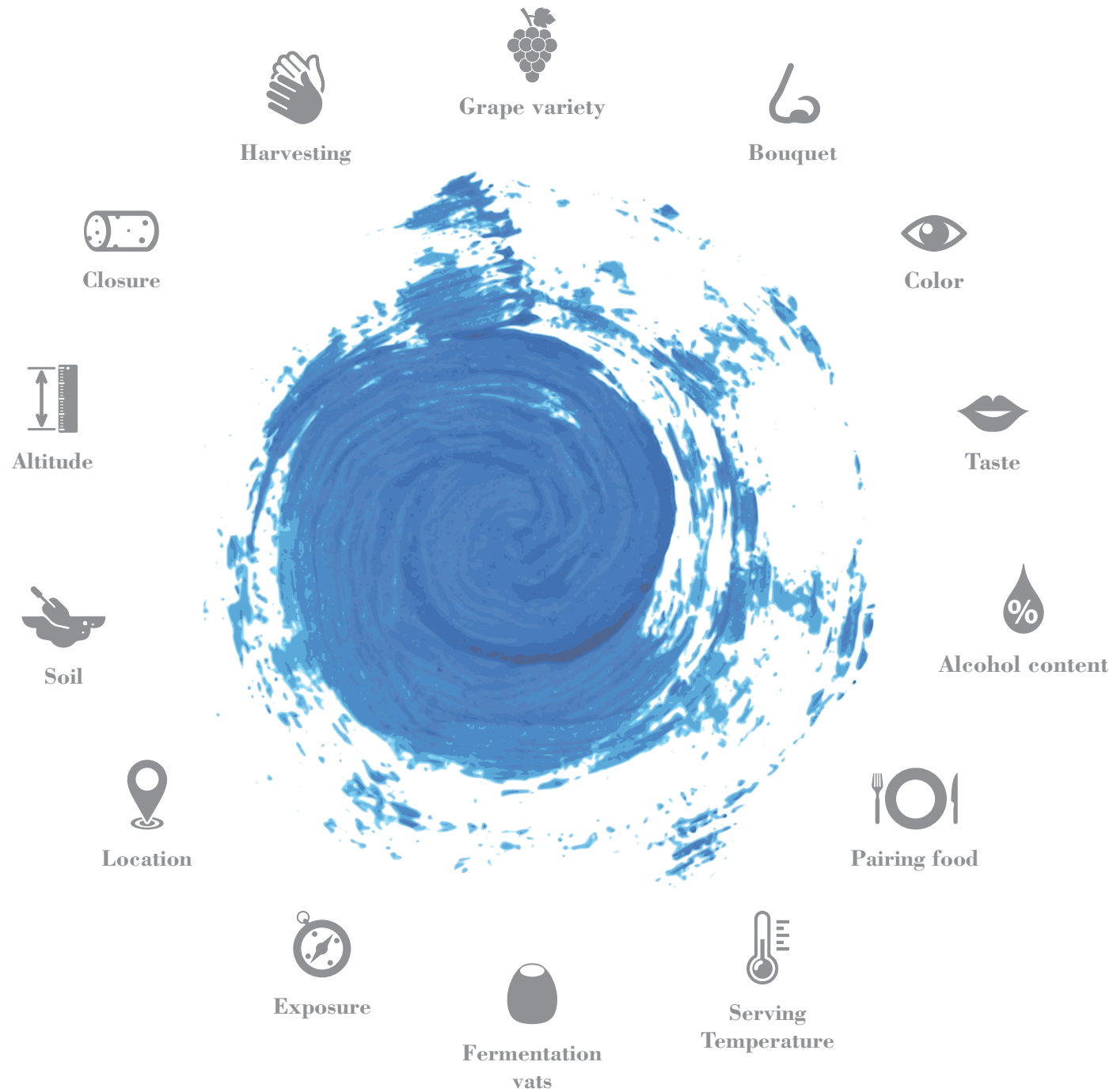
Our cellar is synonymous with what the oenologists in Romagna have represented since the dawning of our ages. The large wooden barrels and those in concrete vats. If we think about the typology of the wine which we produce, if we think of our identity, it's the concrete vats

that we talk about and following that the large wooden barrels. We have 47 concrete vats for 2700 quintal capacity. We inherited them in the '60s, and they are periodically refurbished. We are content because they fully express the quality of our wine.





ENIO OTTAVIANI  
VINI E VIGNETI





## the NATIVE GRAPES



## ORGANIC



## SPARKLING



## the INTERNATIONAL GRAPES VARIETES



# SINFONIA

CHARDONNAY RUBICONE I.G.P.  
SPARKLING

SPARKLING



750 ml - 375 ml



12 bottles of 375 ml  
12 bottles of 750 ml



**Grape variety:**  
Chardonnay



**Bouquet:**  
flowers, fruit



**Color:**  
golden yellow, verging on green



**Taste:**  
fresh, harmonious with a subtle  
acidulous vein



**Alcohol content:**  
vol 11 %



**Pairing food:**  
fried fish, soft cheeses, pizza  
and focaccia bread with Mortadella



**Serving Temperature:**  
8 / 10°



**Fermentation vatse:**  
steel



**Aging:**  
steel



**Exposure:**  
south, south-east



**Location:**  
San Clemente - Rimini



**Soil:**  
soft-clay, cobbles



**Altitude:**  
40-60m. above the sea level



**Closure:**  
stelvin



**Harvesting:**  
manual



# MADA

## CHARDONNAY RUBICONE I.G.P.



### the INTERNATIONAL GRAPES VARIETES



**Grape variety:**  
Chardonnay



**Bouquet:**  
flowers, fruit, little vanilla



**Color:**  
intense golden yellow



**Taste:**  
harmonious and persistent



**Alcohol content:**  
vol 12,5 %



**Pairing food:**  
shells au gratin,  
white meats,  
medium aged cheeses



**Serving Temperature:**  
10 / 12°



**Fermentation vatse:**  
concrete



**Aging:**  
concrete



**Exposure:**  
south, south-east



**Location:**  
San Clemente - Rimini



**Soil:**  
soft-clay, cobbles



**Altitude:**  
40-60m. above the sea level



**Closure:**  
stelvin



**Harvesting:**  
manual



6 bottles of 750 ml

# STRATI

the NATIVE GRAPES

ROMAGNA PAGADEBIT

DENOMINAZIONE DI ORIGINE PROTETTA





**Grape variety:**  
Pagadebit-Bombino Bianco



**Bouquet:**  
fruity floral fragrance  
with notes of aromatic herbs  
and white fruit pulp



**Color:**  
straw yellow with green highlights



**Taste:**  
dry mineral, fruity and  
medium-bodied, persistent



**Alcohol content:**  
vol 12,5 %



**Pairing food:**  
fish crudités, sushi,  
soft cheeses, fried squids



**Serving Temperature:**  
10 / 12°



**Fermentation vatse:**  
concrete



**Aging:**  
concrete



**Exposure:**  
south, south-east



**Location:**  
San Clemente - Rimini



**Soil:**  
soft-clay, cobbles



**Altitude:**  
40-60m. above the sea level



**Closure:**  
stelvin



**Harvesting:**  
manual



6 bottles of 750 ml



# CLEMENTE PRIMO

## BIANCO RUBICONE I.G.P.

the INTERNATIONAL GRAPES VARIETES





1500 ml - 750 ml - 375 ml



12 bottles of 375 ml  
6 bottles of 750 ml  
6 bottles of 1500 ml



**Grape variety:**  
Pagadebit, Sauvignon, Riesling



**Bouquet:**  
fine, elegant and broad  
with notes of owers



**Color:**  
intense golden yellow



**Taste:**  
soft, graceful and very  
enjoyable, with appropriate  
body



**Alcohol content:**  
vol 12,5 %



**Pairing food:**  
crustaceans, stewed fish



**Serving Temperature:**  
10 / 12°



**Fermentation vatse:**  
concrete



**Aging:**  
concrete



**Exposure:**  
south, south-east



**Location:**  
San Clemente - Rimini



**Soil:**  
soft-clay, cobbles



**Altitude:**  
40-60m. above the sea level



**Closure:**  
cork



**Harvesting:**  
manual

# CACIARA

the NATIVE GRAPES

ROMAGNA D.O.P.  
SANGIOVESE SUPERIORE







#PopWine



1500 ml - 750 ml - 375 ml



12 bottles of 375 ml  
6 bottles of 750 ml  
6 bottles of 1500 ml



**Grape variety:**  
Sangiovese



**Bouquet:**  
characteristic, enjoyable, intense



**Color:**  
ruby red



**Taste:**  
dry, full-bodied,  
pleasantly harmonious



**Alcohol content:**  
vol 13 %



**Pairing food:**  
grilled meats, soft and hard cheeses, fish



**Serving Temperature:**  
16 / 18°



**Fermentation vatse:**  
concrete



**Aging:**  
concrete and cask



**Exposure:**  
south, south-east



**Location:**  
San Clemente - Rimini



**Soil:**  
soft-clay, cobbles



**Altitude:**  
40-60m. above the sea level



**Closure:**  
cork



**To share with:**  
friends



**Harvesting:**  
manual



## DADO

was born as a Sangiovese cru project,  
in a limited edition, with 4000 numbered bottles.

It is an autonomous project of the production, considered in all effects a **Sangiovese-landscape**. By consolidating work on this territory, over time we have matured our outlook on different mass selections, spending more time on the observation of the vines, for us, it is these four corners which make up the identity of DADO. Working every parcel of land, making wine separately per zone and typology of the grape.

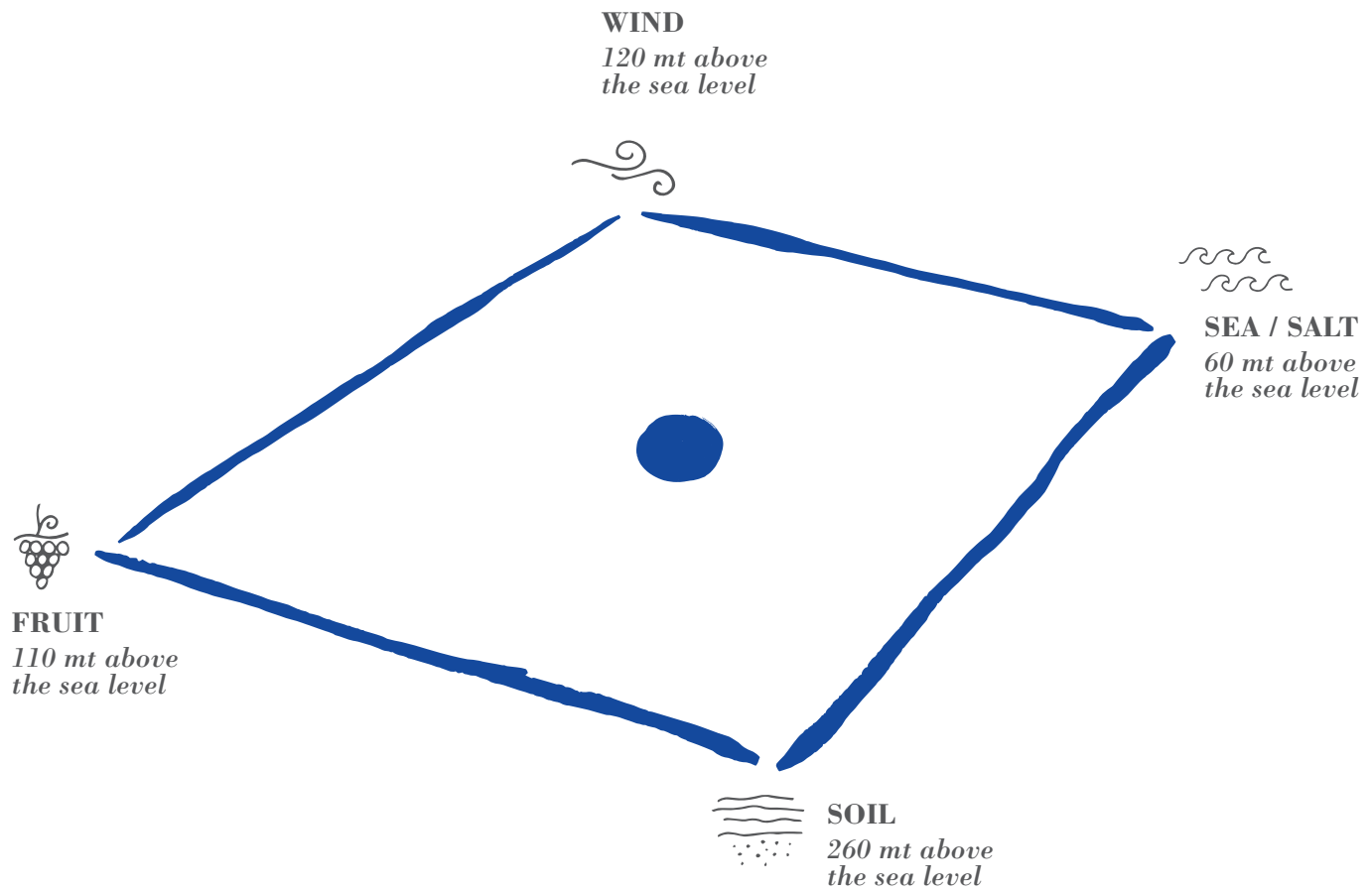
With this way of working, a desire was born - in the best vintages - to make a 'liquid' portrait of the vines.

**Hence Dado was born in an altimeter delta of vineyards between 60 and 260 meters above sea level**, the best parcels were selected by identity and by exposure for the differentiating lands between them.

**The style of our wines have always been characterized by balance, sharpness, its mineral and sapid tones and marked freshness.**

DADO is all this, in its seraphic and delicious sip.





DADO

the NATIVE GRAPES

ROMAGNA SANGIOVESE





I MIGLIORI  
**100**  
VINI  
E VIGNAIOLI  
D'ITALIA  
Guida all'eccellenza del 2018  
100 bottiglie straordinarie

La Gazzetta dello Sport  
TOP50

Forbes



3 bottles of 750 ml  
in a wooden box



**Grape variety:**  
Sangiovese



**Bouquet:**  
exploding red fruit, beautiful, clear and clear, ripe sour cherries. Touches of balsamic, enhancing its freshness



**Color:** ruby red colour, pale yet very bright



**Taste:**  
red fruit, becoming actually more succulent and tempting, thanks to a tonality of pomegranate juice, final minerality and a salty tannin



**Alcohol content:**  
vol 13,5 %



**Pairing food:**  
rigatoni pasta with cured Mora Romagnola bacon in a matriciana sauce, roast eel, peperoni chicken finger sized grilled lamb cutlets



**Serving Temperature:**  
16 / 18°



**Fermentation vat:**  
concrete



**Aging:**  
large wooden barrel



**Exposure:**  
south, south-east



**Location:**  
San Clemente - Rimini



**Soil:**  
Soft - clay, cobbles



**Altitude:**  
60 - 260 metres above the sea level



**Closure:**  
cork



**Harvesting:**  
manual

# BIO PRIMALBA

ORGANIC

ROMAGNA SANGIOVESE D.O.P.

—  
ORGANIC WINE





BEREBENE 2019  
PREMIO QUALITÀ-Prezzo



**Grape variety:**  
Sangiovese



**Bouquet:**  
fine winy with notes of violets



**Color:**  
ruby red



**Taste:**  
dry full-bodied, pleasantly  
harmonious



**Alcohol content:**  
vol 12 %



**Pairing food:**  
main courses,  
fresh cheese,  
salami, grilled fish



**Temperatura di servizio:**  
16 / 18°



**Fermentation vatse:**  
concrete



**Aging:**  
concrete



**Exposure:**  
south, south-east



**Location:**  
San Clemente - Rimini



**Soil:**  
soft-clay, cobbles



**Altitude:**  
130-155m. above the sea level



**Closure:**  
cork



**Harvesting:**  
manual



12 bottles of 750 ml



# FILARE 15

## CABERNET SAUVIGNON RUBICONE I.G.P.



6 bottles of 750 ml

### the INTERNATIONAL GRAPES VARIETES



**Grape variety:**  
Cabernet Sauvignon



**Bouquet:**  
persistent, intense with grassy traces



**Color:**  
compact ruby red



**Taste:**  
full and warm with tannin  
in full development



**Alcohol content:**  
vol 13 %



**Pairing food:**  
red meats, game,  
hard cheeses



**Serving Temperature:**  
16 / 18°



**Fermentation vatse:**  
concrete



**Aging:**  
barrique



**Exposure:**  
south, south-east



**Location:**  
San Clemente - Rimini



**Soil:**  
franco argilloso



**Altitude:**  
40-60m. above the sea level



**Closure:**  
stelvin



**Harvesting:**  
manual

# SOLE ROSSO

## ROMAGNA SANGIOVESE D.O.P SUPERIORE RISERVA



1500 ml - 750 ml



6 bottles of 750 ml  
6 bottles of 1500 ml



### the NATIVE GRAPES



**Grape variety:**  
Sangiovese



**Bouquet:**  
persistent, complex and elegant, with notes of spices and toasting infusion



**Color:**  
ruby red with highlights verging on garnet, dense and regular arcades with slow tears



**Taste:**  
dry and full-bodied, with a long olfactory persistence



**Alcohol content:**  
vol 13,5 %



**Pairing food:**  
game, red meat, salami



**Serving Temperature:**  
16 / 18°



**Fermentation vatse:**  
concrete



**Aging:**  
big barrels



**Exposure:**  
south, south-east



**Location:**  
San Clemente - Rimini



**Soil:**  
soft-clay, cobbles



**Altitude:**  
130-155m. above the sea level



**Closure:**  
cork



**Harvesting:**  
manual

# MERLOT

the INTERNATIONAL GRAPES VARIETES

MERLOT RUBICONE IGP







1500 ml - 750 ml



6 bottles of 750 ml  
6 bottles of 1500 ml



**Grape variety:**  
Merlot



**Bouquet:**  
intensive, complex



**Color:**  
ruby red with highlights verging  
on garnet, dense and regular arcades  
with slow tears



**Taste:**  
fruity over spicy



**Alcohol content:**  
vol 14,5 %



**Pairing food:**  
lamb chops grilled aged,  
cheeses



**Serving Temperature:**  
16 / 18°



**Fermentation vatse:**  
concrete



**Aging:**  
barrique



**Exposure:**  
south, south-east



**Location:**  
San Clemente - Rimini



**Soil:**  
soft-clay, cobbles



**Altitude:**  
130-155m. above the sea level



**Closure:**  
cork



**Harvesting:**  
manual

## ROSSO RUBICONE I.G.P



1500 ml - 750 ml



6 bottles of 750 ml  
6 bottles of 1500 ml



**Grape variety:**  
Sangiovese, Cabernet Sauvignon



**Bouquet:**  
intensive and expressive,  
with a firm volume of ripe fruit



**Color:**  
intense and powerful ruby red,  
with solid structure



**Taste:**  
dry and harmonious



**Alcohol content:**  
vol 14 %



**Pairing food:**  
stewed meats, aged cheeses



**Serving Temperature:**  
16 / 18°



**Fermentation vatse:**  
concrete



**Aging:**  
barrique



**Exposure:**  
south, south-east



**Location:**  
San Clemente - Rimini



**Soil:**  
soft-clay, cobbles



**Altitude:**  
130-155m. above the sea level



**Closure:**  
cork



**Harvesting:**  
manual

# Enio Ottaviani in the world

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ENIO OTTAVIANI  
VINI E VIGNETI





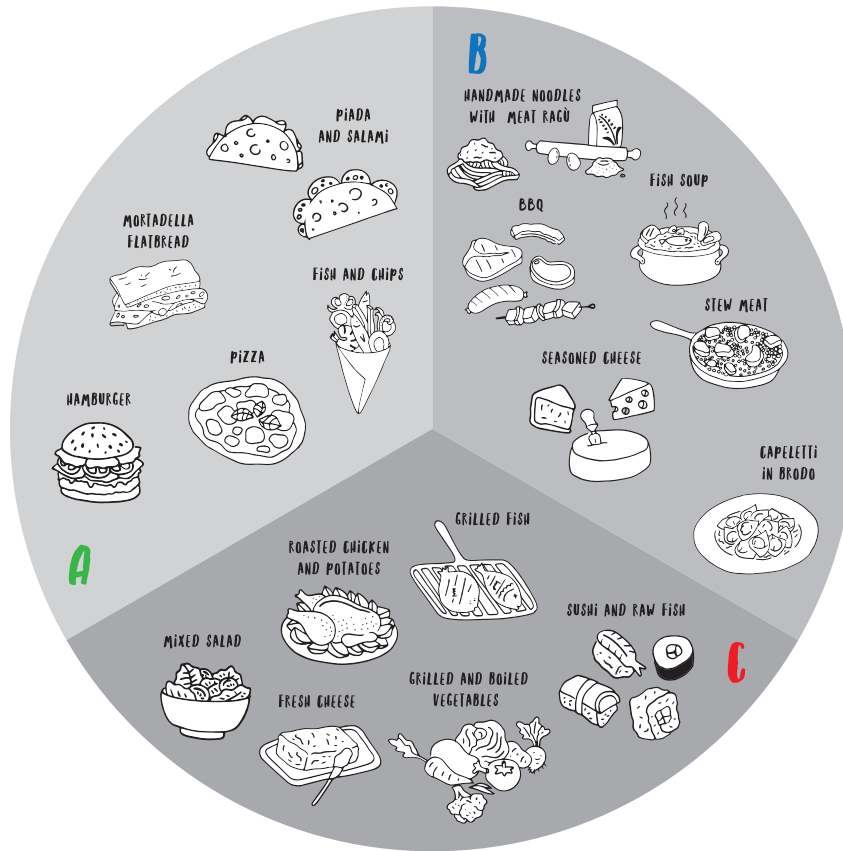


# Paring food with food ❤️

BC



B



AB



BC



B



AC



AC



B



ABC



C



ABC





**WE MAKE WINES  
FOR FRIEND**



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Enio Ottaviani Winery

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