



PAGADEBIT D.O.C. "CENERE"

Technical data sheet

Typology

Denominazione di Origine Controllata ROMAGNA PAGADEBIT

Grape varieties

100% Pagadebit

Gradation

11,5 %

Type of vineyard soil

Medium texture of the soil, generally tufaceous

Grapevine growing system

Double Guyot

Vineyard planting density

4000 vines per hectare

Winemaking

Vinification in steel with temperature control up to a tenth of a degree. Pagadebit 100% vinified in steel and refermented with the long Charmat method.

Color

Light straw yellow

Wine aromas

The nose opens with fruity hints of apple, followed by citrus references of lemon and cedar, and subtle vegetal nuances.

Taste of wine

The tasting is supported by a nice acidity, corresponding to the smell, smooth and of medium length.

Serving temperature

8/10 °



TREBBIANO AND CHARDONNAY I.G.T. "RAPACE"

Technical data sheet



Typology

Indicazione Geografica Tipica RUBICONE BIANCO

Grape varieties

80% Trebbiano, 20% Chardonnay

Gradation

12%

Type of vineyard soil

Medium texture of the soil, generally tufaceous

Grapevine growing system

Double Guyot

Vineyard planting density

4000 vines per hectare

Winemaking

The grapes, harvested by hand early in the morning, undergo a soft pressing. The free-run must thus obtained is collected in refrigeration tanks to carry out static clarification at 5/7 °C which eliminates the cloudiness present in suspension. It is subsequently transferred to steel barrels for fermentation which takes place at a controlled temperature through the inoculation of selected yeasts in order to avoid unwanted fermentations.

The wine obtained is stored in steel barrels at a controlled temperature (10/12°C) until bottling (February) to keep the aromatic heritage intact.

Color

Straw yellow with greenish reflections

Wine aromas

The olfactory entry is very pleasant and varied in the aromas of fresh fruit, apple, citrus fruits, acacia and hawthorn.

Taste of wine

The gustatory impact is balanced with the soft components enlivened by skilful freshness and flavor.

Serving temperature

8/10 °

Family Farm Gobbi



Family Farm Gobbi società agricola S.S.

SANGIOVESE I.G.T. "LUNATICO"

Technical data sheet

Typology

Indicazione Geografica Tipica RUBICONE SANGIOVESE

Grape varieties

80% Sangiovese, 10% Montepulciano, 10% Cabernet Franc

Gradation

13 %

Type of vineyard soil

Medium mixture of soil which tends to be clayey

Grapevine growing system

Simple Guyot

Vineyard planting density

4000 vines per hectare

Winemaking

The grapes, harvested by hand, after destemming are transferred to steel barrels for fermentation which takes place at a controlled temperature (20/23°C) through the inoculation of selected yeasts in order to avoid unwanted fermentations. Maceration lasts about 8 days; at the end of fermentation the wine obtained is stored in steel barrels until bottling.

Awards & Recognition

Gold Medal - Gilbert & Gaillard International Challenge 2026

Color

Ruby red with purple hues

Wine aromas

The sense of smell is well expressed in its fresh fruit components in which raspberries, currants and red flowers can be recognised.

Taste of wine

The taste is appreciated for its balance, freshness and non-aggressive tannins which make it pleasant in its persistence.

Serving temperature

16/18°

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Family Farm Gobbi



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SANGIOVESE DI ROMAGNA SUPERIORE I.G.T. "PRINCIPIO" DA VIGNE VECCHIE

Technical data sheet

Typology

SANGIOVESE DI ROMAGNA SUPERIORE

Grape varieties

70% Sangiovese, 30% Montepulciano

Gradation

14 %

Type of vineyard soil

Clayey

Grapevine growing system

Simple Guyot

Vineyard planting density

4000 vines per hectare

Winemaking

The grapes, harvested by hand exclusively from vines over thirty years old, after destemming are transferred to steel barrels for fermentation which takes place at a controlled temperature through the inoculation of selected yeasts in order to avoid unwanted fermentations. Maceration lasts about 15 days; at the end of fermentation the wine obtained is placed in second passage barriques for 6 months and then finishes its refinement in the bottle (6 months).

Awards & Recognition

The WineHunter Award 2026 (Red) – Merano WineFestival

Color

Intense ruby red

Wine aromas

It enters the nose with the perception of fruits: blackberries, corn, blackthorn berries, dog rose and sweet violet.

Taste of wine

The taste is warm, soft and is appreciated for the balance between well-integrated tannins, softness and the distinct return of fruity notes in the finish.

Serving temperature

16/18°

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ROSE' BRUT

Technical data sheet

Typology

Vino spumante rosato brut

Grape varieties

50% Sangiovese, 35% Ciliegiolo, 15% Cabernet Franc

Gradation

12,5 %

Type of vineyard soil

Medium mixture of soil which tends to be clayey

Grapevine growing system

Simple Guyot/Spurred cordon

Vineyard planting density

4000 vines per hectare

Winemaking

Cryo-maceration of the grapes and white vinification at a controlled temperature (14°C). The refinement takes place through the early start of the second fermentation and rest on the fine lees 2-3 months before the bottle.

Color

Light pink, crystalline

Wine aromas

Pleasant sensation of vinosity on the nose with fragrant fruity notes

Taste of wine

On the palate it is soft, balanced by freshness that brings back the citrus fruits in the finish.

Serving temperature

8/10°



SPUMANTE BRUT

Technical data sheet

Typology

Vino spumante brut

Grape varieties

100% Chardonnay

Gradation

12,5 %

Type of vineyard soil

Medium texture of the soil, generally tufaceous

Grapevine growing system

Simple Guyot

Vineyard planting density

4000 vines per hectare

Winemaking

The vinification takes place at cold temperatures (12°C) in hyper-reduction, the refinement takes place through the early start of the secondary fermentation, then rest on the fine lees for 4-6 months, then a minimum of 8 months in the bottle.

Color

Straw yellow with greenish reflections

Wine aromas

On the nose it is pleasant and typically fruity.

Taste of wine

The consistency is that of a young and light wine. The foam is fine, more persistent in the sparkling versions, more evanescent in the sparkling ones.

Serving temperature

8/10°