#SA DI FRUTTI ROSSI

SELECTION · 2026

Six wines from Romagna, *chosen for Asia.*

A short selection from the family estates Marco Gobbi represents: a red for every day, a great red, a white for every table, Albana (the white almost nobody outside Italy knows yet), a sparkling, and one wine with a story to tell.



Primo Segno
THE HOUSE RED



Pietramora
THE GREAT RED



Vigna Cavaliere Bianco
THE WHITE FOR EVERY TABLE



Fiorile
ALBANA, THE DISCOVERY



Villa Zappi Metodo Classico
THE SPARKLING



Scaccomatto
THE STORY WINE

MARCO GOBBI · AIS SOMMELIER · OFFICIAL AIS TASTER

SADIFRUTTIROSSI.COM

THE LAND BEHIND THE WINES

Emilia-Romagna, *where much of Italy began.*

Between Bologna and the Adriatic lies the region that gave Italy its flag, its oldest university and many of the foods the world calls Italian. Romagna, its eastern half, is a land of hills, small family wineries and generous tables, still largely undiscovered in Asia.



1797

The Italian flag, the Tricolore, was first adopted in Reggio Emilia on 7 January 1797.



1088

The University of Bologna is the oldest university in the Western world.



Food Valley

Parmigiano Reggiano, Prosciutto di Parma and Aceto Balsamico di Modena all come from here.



Motor Valley

Ferrari, Lamborghini, Maserati and Ducati are built in Emilia-Romagna.



1891

Pellegrino Artusi of Forlimpopoli, in Romagna, wrote the cookbook that brought Italian home cooking together.



1987

Albana di Romagna was the first Italian white wine to earn the DOCG.

Native grapes

Sangiovese with its own identity, Albana, Trebbiano and rare varieties like Centesimino and Burson.

Family estates

Small producers who work their own vineyards. Most are organic.

Made for the table

Fresh, savoury wines that work with the spice, herbs and umami of Asian cooking.

AT A GLANCE

The selection *in one page.*

	WINE	APPELLATION	VINTAGE	FORMATS	FARMING	RECOGNITION
01	Primo Segno Villa Venti	Romagna Sangiovese Superiore DOC	2022	75 cl	Organic	
02	Pietramora Fattoria Zerbina	Romagna DOC Sangiovese Marzeno Riserva	2021	75 cl · 1.5 L · 3 L		Tre Bicchieri · Gambero Rosso
03	Vigna Cavaliere Bianco Tenuta Casali	Colli Romagna Centrale Trebbiano DOC	2024	75 cl	Organic	
04	Fiorile Fondo San Giuseppe	Romagna DOCG Albana Secco	2023	75 cl	Organic	
05	Villa Zappi Metodo Classico Tenuta Casali	Spumante di Qualità · Dosaggio Zero	2021	75 cl · 1.5 L	Organic	
06	Scaccomatto Fattoria Zerbina	Romagna DOCG Albana Passito	2024	37.5 cl		Tre Bicchieri · Gambero Rosso

Samples

Available for every wine on request, shipped where you need them.

Prices

Ex-cellar prices shared on request, agreed directly with each winery.

Full range

Seven estates and 67 wines, each with a tech sheet, at sadifruttirossi.com/catalogue.



01 / 06 THE HOUSE RED

Primo Segno

VILLA VENTI · LONGIANO

The calling card of Villa Venti: Sangiovese from bush vines planted in 2003 on east-facing slopes above the Rubicon, where the sea breeze ripens the grapes slowly. Red cherry, violet and a savoury, almost salty finish; supple tannins that make it easy by the glass.

> *"Primo Segno is the estate's first wine, the beginning of a dream, the completion of a journey." Mauro Giardini, in Marco's column*

GRAPE	Sangiovese
APPELLATION	Romagna Sangiovese Superiore DOC
VINTAGE	2022
FORMATS	75 cl
FARMING	Certified organic

SERVE & PAIR

Serve at 16°C. Roast duck, char siu, grilled pork, yakitori.

TECH SHEET · sadifruttirossi.com/assets/sheets/vv-primo-segno.pdf



02 / 06 THE GREAT RED

Pietramora

FATTORIA ZERBINA · MARZENO

The wine that put Romagna on the map of Italian fine wine. Sangiovese Riserva from Zerbina's densely planted bush vines in the Marzeno valley, bottled only in worthy vintages. Dark cherry, tobacco and iron; firm, long, built to age for fifteen years and more.

> *"To achieve quality, shortcuts don't count." Cristina Geminiani, in Marco's column*

Tre Bicchieri Gambero Rosso · 2003–2011 ×5 **95/100** Doctor Wine · 2016

4 Viti Vitae AIS · 2019

GRAPE	APPELLATION
Sangiovese	Romagna DOC Sangiovese Marzeno Riserva
VINTAGE	**FORMATS**
2021	75 cl · 1.5 L · 3 L

SERVE & PAIR

Decant, serve at 17–18°C. Braised beef, Peking duck, aged hard cheeses.

TECH SHEET · sadifruttirossi.com/assets/sheets/zb-pietramora.pdf



03 / 06 THE WHITE FOR EVERY TABLE

Vigna Cavaliere Bianco

TENUTA CASALI · MERCATO SARACENO

Trebbiano Romagnolo from a forty-year-old vineyard on the pebbly banks of the Savio, organic. Straw yellow, sage and aromatic herbs, a clean vertical acidity that refreshes the palate: the white we always want on the table.

> *"A pleasant, direct wine with character, one to always have on the table." Marco Gobbi, Sa di Frutti Rossi*

GRAPE	Trebbiano Romagnolo
APPELLATION	Colli Romagna Centrale Trebbiano DOC
VINTAGE	2024
FORMATS	75 cl
FARMING	Certified organic

SERVE & PAIR

Serve at 12–13°C. Seafood, steamed fish, dim sum, sushi, light curries.

TECH SHEET · sadifruttirossi.com/assets/sheets/cs-cavaliere.pdf

Fiorile

FONDO SAN GIUSEPPE · BRISIGHELLA



Albana was Italy's first white wine to be awarded the DOCG, yet it is almost unknown abroad. Fondo San Giuseppe grows it at 400 metres among the woods above Brisighella: ripe apricot, broom flowers and a grip of tannin rare in a white. A white with the body of a red, made for food.

GRAPE	APPELLATION
Albana	Romagna DOCG Albana Secco
VINTAGE	FORMATS
2023	75 cl

FARMING

Certified organic

SERVE & PAIR

Serve at 12–14°C. Thai and Sichuan dishes, pork belly, tempura, aged rice dishes.

TECH SHEET · sadifruttirossi.com/assets/sheets/fs-fiorile.pdf



05 / 06 THE SPARKLING

Villa Zappi Metodo Classico

TENUTA CASALI · MERCATO SARACENO

A Blanc de Noirs of Sangiovese, made by the traditional method and aged 30 months on the lees, with no dosage. Fine bubbles, bread crust, red apple and citrus; bone-dry and precise. An Italian alternative to Champagne with a story of its own.

GRAPE
Sangiovese

APPELLATION
Spumante di Qualità · Dosaggio Zero

VINTAGE
2021

FORMATS
75 cl · 1.5 L

FARMING
Certified organic

SERVE & PAIR
Serve at 8°C. Aperitivo, oysters, fried food, sashimi.

TECH SHEET · sadifruttirossi.com/assets/sheets/cs-zappi-mc.pdf

Scaccomatto

FATTORIA ZERBINA · MARZENO



Albana again, in its most precious form. The grapes stay on the vine into autumn until noble rot concentrates them, then are picked by hand, berry by berry, in several passes. Amber gold, candied apricot, saffron and honey, balanced by vivid acidity. Tre Bicchieri from Gambero Rosso.

Tre Bicchieri Gambero Rosso · 2016 **5 Grappoli** Bibenda · 2013

95/100 Decanter · 2012

GRAPE	APPELLATION
Albana	Romagna DOCG Albana Passito
VINTAGE	FORMATS
2024	37.5 cl

SERVE & PAIR

Serve at 10–12°C. Blue cheese, foie gras, mango desserts, mooncakes.

TECH SHEET · sadifruttirossi.com/assets/sheets/zb-scaccomatto.pdf

NEXT STEPS

Let's talk about *your market.*

01

Tell us what you need

Your market, your customers, the styles and volumes you expect.

02

Taste the wines

We arrange samples from the wineries, shipped where you need them.

03

Buy from the winery

You agree prices and orders directly with the producer. We follow every step until the first order arrives.



Marco Gobbi

FOUNDER · AIS SOMMELIER



Sokol Plasa

BUSINESS DEVELOPMENT, ASIA



Anyavarin Senakul

BUSINESS DEVELOPMENT, ASIA

EMAIL
info@sadifruttirossi.com

WHATSAPP
+39 347 221 1877

WECHAT
sokplasa

WEB
sadifruttirossi.com