BERTINORO · ROMAGNA · 5 WINES

Cantina Bissoni

Founded in 1988 on the Casticciano hill above Bertinoro, certified organic since 2016: marine sands and long-lived Sangiovese.

Raffaella Alessandra Bissoni founded her winery in 1988 at Casticciano, on a natural terrace below medieval Bertinoro that looks out to the sea. Five hectares of vines grow on marine sands full of fossils, at about 200 metres.

Certified organic since the 2016 harvest, Bissoni is best known for a long-lived Sangiovese Riserva and for an Albana Passito that has found a following well beyond Romagna.

FOUNDED
1988 · Raffaella Alessandra Bissoni

VINEYARDS
about 5 ha at Casticciano

ALTITUDE
about 200 m

SOILS
Marine sands rich in fossils

FARMING
Certified organic since the 2016 harvest

Prices and samples on request

Marco Gobbi · AIS Sommelier · Official AIS Taster

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From the producer's current export list. Availability, vintages and formats may change. Importer and winery agree terms directly.



RED · ORGANIC

Vigna Colecchio

Romagna Sangiovese Bertinoro Riserva DOC

Sangiovese



RED · ORGANIC

Riserva

Romagna Sangiovese Superiore Riserva DOC

Sangiovese



RED · ORGANIC

Girapoggio

Romagna Sangiovese Bertinoro DOC

Sangiovese



SWEET · ORGANIC

Albana Passito

Romagna DOCG Albana Passito

Albana



SWEET · ORGANIC

Rosso da Uve Stramature

Late-harvest Sangiovese red

Sangiovese