

TUTTO

JACOPO STIGLIANO

Valsamoggia, Emilia-Romagna



Jacopo farms around three hectares of ancient vineyards in Valsamoggia, a series of hills between Bologna and Modena in Emilia-Romagna.

Originally from Bologna, Jacopo has been fascinated by wine since a young age and after decades travelling the world he returned to Emilia in 2018. Seeking a return to his roots, he set about restoring abandoned old vineyards in the hope of bringing a new energy to the territory and shining a light on the work of the vignaioli of old.

The vines are up to one hundred years of age and grow amongst woods and orchards, occasionally right up in the canopy. Harking back to a tradition of Italian agriculture from another age, they are home to many varieties growing side-by-side, making for a kind of open air library of grapes. Planted on hillsides between two hundred and three hundred metres above sea level, the soils are a mix of clay and limestone and are littered with stones, lending the wines a luminous character.

Jacopo's work in the vineyards is focused on retaining the incredible diversity that is already there. He does everything by hand and does not work the soil, trying to interfere with these complex ecosystems as little as possible. He believes that diversity brings richness and complexity, with each variety adding harmony to the final blend.

All grapes are harvested, fermented and aged together, paying respect to the Italian tradition of the field blend and in the cantina his work is simple. Believing that wine is made in the vineyard, Jacopo bottles his wines unfiltered, with nothing added at any stage.

Jacopo's soulful, nourishing wines offer an expression of vineyards that are truly unique.

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BURIANA RISERVA

2019

This special bottling saw an extra year of ageing, rendering a wine that is a little more rich, complex and complete. The fruit here comes from vines up to one hundred years old planted over clay and limestone on hillsides between 200 and 300 metres above sea level. It is made up of over a dozen white grape varieties grown together, harvested together and fermented on the skins for eight days. After the grapes were pressed, they rested in amphorae, concrete and vat for two years. A wonderful shade of gold in the glass, this displays a beautiful purity of fruit, wonderful density and gentle oxidative notes of salt, nuts and spice.