

*How to find us*  
 From Bologna you can reach "La Casetta" by taking the Via Emilia to Castelbolognese. At the first set of traffic lights turn into via Casolana in the direction of Riolo Terme. Continue for 3 km then turn right into via Morandina. 200 m from the main road on the right is the farm's driveway.

*A meal without wine is like a day without sun.*

*Anthelme Brillat-Savarin*



**La Casetta**  
 Farmstead

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## Amaro Liqueurs

**Nocino**  
 Specialità di produzione artigianale

Home made speciality. A homemade liqueur made from the cold infusion of walnut hull.

**Mirtillino**  
 Le bacche

A homemade liqueur made from the cold infusion of blueberries.

## Grappa

**Grappa**  
 di vinaccia

Grappa, or grape pomace brandy, is made from the distillation of the grape pomace after racking.

## Olive oil

**Olio Extra Vergine di Oliva**  
 Non filtrato

Non-filtered Extra virgin olive oil made only from olives through cold mechanical procedures.

## Saba

**Saba**  
 Prodotto tipico della tradizione Romagnola

Saba or Sapa is a grape syrup made using grape must and is sometimes referred to as "mosto cotto" (cooked must). The must is brought to the boil in a large copper pot over a low flame. The Saba is ready when the syrup is reduced to one third of its original amount. It is ideal for sweets, beans, and ice-cream and "granita" crushed ice drinks; delicious served with mature and tasty cheeses. Add to water for an excellent thirst-quenching drink in summer. Also used to for drenching cakes such as "sabadoni" or for ravioli with apple and/or pear filling.

**Arancino**  
 Le scorze

A homemade liqueur made from the cold infusion of orange rinds.

**Limoncino**  
 Le scorze

A homemade liqueur made from the cold infusion of lemon rinds.

## Costumised Labels

Our services also include customised labels for bottles and gift packages. Bottles and personalized paks for weddings, graduations, baptisms. We are especially proud of our personalised labels developed for the Corazzieri Regiment of the Italian President and the Police Training Academy.



## Wine in bulk

In addition to bottled wine we also sell wine in bulk if you prefer to bottle the wine yourself. Many of our clients come to our cellar with their carboys and fill them with their preferred wine.

*Home delivered wine*  
 Those who cannot come in person to our cellar can purchase and taste our wines by having it delivered to their homes. Our trucks will deliver the wine either bottled or in bulk.

SISTEMA DI QUALITÀ NAZIONALE  
 PRODUZIONE INTEGRATA  
 We produce sustainable wines

**La Casetta**  
 Winery

N44°17'49"  
 E11°45'57"

*Wine is the poem of the earth.*  
 Mario Soldati

## Azienda Agricola "La Casetta"

Production and Sales of  
Wines and Typical Products

### A little story

Our farm was established in 1963 when Antonio and Angelo Errani and their families turned their love for the land into their work.

The land they cultivated as fruit orchards and vineyards saw the division of work between the two brothers. Angelo, who also worked for the University of Pisa, brought forward the fruit orchards by experimenting different cultivation methods and holding courses for pruning all over the world (Spain, Holland, United States of America, Canada, Chile, Israel, etc...), on the other hand, Antonio with his love for good wine and good food, began the production and processing of grapes with the direct sales to the public of the wines he produced.

Antonio's son-in-law Giuseppe Bartolini joined the farm in the early 1970's, leaving his work to start and follow several courses in oenology, which led to the farm almost exclusively producing and selling wines. Over recent years, the farm has also begun producing extra virgin olive oil from olives cultivated in Brisighella and other typical products such as Saba.



SISTEMA DI QUALITÀ NAZIONALE  
PRODUZIONE INTEGRATA  
We produce  
sustainable  
wines

Our work moves forward at the same pace as our care for product quality and customer protection.

Together with our experts and with extremecare we follow treatments to safeguard the final user, opting for a reduced yield per hectare to what we can produce in order to maintain the quality of our products.

Today Michela and Davide have remarkably renewed the winery, combining tradition and innovation, increasing the quality of wines and increasingly focusing on environmental sustainability. We work in the field and in the cellar in accordance with rigid, sustainable protocols, respecting nature, and we receive back genuine products and we can leave to all children a liveable planet.

This is the compass that guides us towards our horizon...healthy drinking, aware and sustainable.



### Our aims

Wine is part of man's cultural universe and as such, our wine also evolves and enriches through time. We aim for constant improvement, enriching our services and considering the product of our efforts as a means for everyone's health. This is because a correct and healthy diet is also the basis for our physical wellbeing.

*Vittoria, Costanza, Michela, Davide,  
Giuseppe e Flora.*

*Italian winery located on the hills  
between Tuscany and Romagna,  
where nature still influences every-  
day life...*



\*  
so  
fia

*Denomination:* Romagna Sangiovese Superiore DOP. *Colour:* red, tending towards pomegranate when aged. *Bouquet:* fruity and velvety *Taste:* balanced and tannic. *Conclusions:* a great wine, refined, noble and full bodied, when aged acquires colour and body. An excellent wine served with meat and wild and tasty meat dishes.



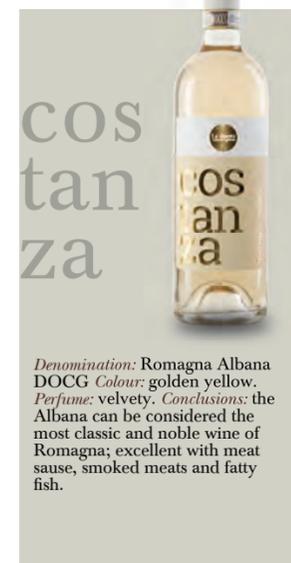
*Denomination:* Sangiovese di Ravenna IGP. *Colour:* red, tending towards pomegranate when aged. *Perfume:* fruity and velvety. *Taste:* balanced with excellent tannic flavour. *Conclusions:* a great wine, refined, noble and full bodied, when aged acquires colour and body. An excellent wine served with meat and boiled meat dishes.



*Denomination:* Trebbiano di Ravenna IGP. *Colour:* straw yellow; *Perfume:* delicate. *Taste:* soft and velvety to the palate. *Conclusions:* a vine that for a long time was considered of poor value, but which instead gives an excellent product that in recent years has been rediscovered and increasingly appreciated. An excellent wine for aperitifs, for special occasions but also to accompany pasta dishes and seafood.



*Denomination:* Pignoletto DOC *Colour:* straw yellow; *Perfume:* white flower aroma. *Taste:* balanced and velvety. *Conclusions:* Excellent typical fresh wine of Bologna area, very light and easy to drink, like aperitive or during the lunch time.



*Denomination:* Romagna Albana DOCG *Colour:* golden yellow. *Perfume:* velvety. *Conclusions:* the Albana can be considered the most classic and noble wine of Romagna; excellent with meat sause, smoked meats and fatty fish.



*Denomination:* Vino spumante di qualità Brut bled of Trebbiano, Chardonnay and Pinot Noir *Colour:* straw yellow. *Perfume:* delicate and floral. *Taste:* fresh and enjoyable. *Conclusions:* great for aperitif, excellent with fish dishes and special events, to be served at a temperature of 8° Celsius



*Denomination:* Vino spumante di qualità Brut Rosé blend of Sangiovese, Chardonnay and Pinot Noir. *Colour:* rosy *Perfume:* delicate, floral, sometimes fragrances of wild strawberries. *Taste:* fresh and pleasant. *Conclusions:* indicated with an aperitif, to toast but also paired with cheeses, smellfish and white meats. To be served at a temperature of 8° Celcius

*In everyday work,  
we join tradition  
and innovation...*

We have always focused on greater environmental sustainability. For this reason, we have installed an efficient energy photovoltaic system for business needs, and from several years we also use a company drone for field mapping and to quickly identify any shortage areas.



● Plots Classes and subclasses ■ High vigor □ Low vigor



### DSS System

Our work proceeds in step with our attention to product quality and customer care. We collaborate with expert professionals and use Decision Support Systems (DSS) such as Horta (an academic spinoff from the Università Cattolica of Milan), which through the weather sensor in the field and ongoing data exchange with forecasting models on a dedicated server allows us to reduce field interventions to a minimum and obtain genuine products with zero residues. With this DSS System we can reduce CO2 emissions and we also reduced the use of added sulphites by 70%.