

Nephrops



Cabernet

Homarus



Merlot



Sangiovese



Every single bottle from Tenuta Del Paguro is stowed at different depths and remains submerged for a variable time, between 4 and 12 months.

The box containing the bottle is made of maritime pine - the icon tree of Ravenna's forest, since the Roman Empire - and weathering steels, like the wreck in which the bottle has rested. This is why every bottle is a unique item.

www.tenutadelpaguro.it

Tenuta Del Paguro
Product of Italy

Tenuta Del Paguro

Ravenna



This is a story of the past...

In the past, AGIP inaugurated the first two Italian mobile platforms for methane gas extraction off Ravenna's coast. One of them, named Paguro, sank fifty years ago, on a tragic September night.

www.tenutadelpaguro.it

Pagurus

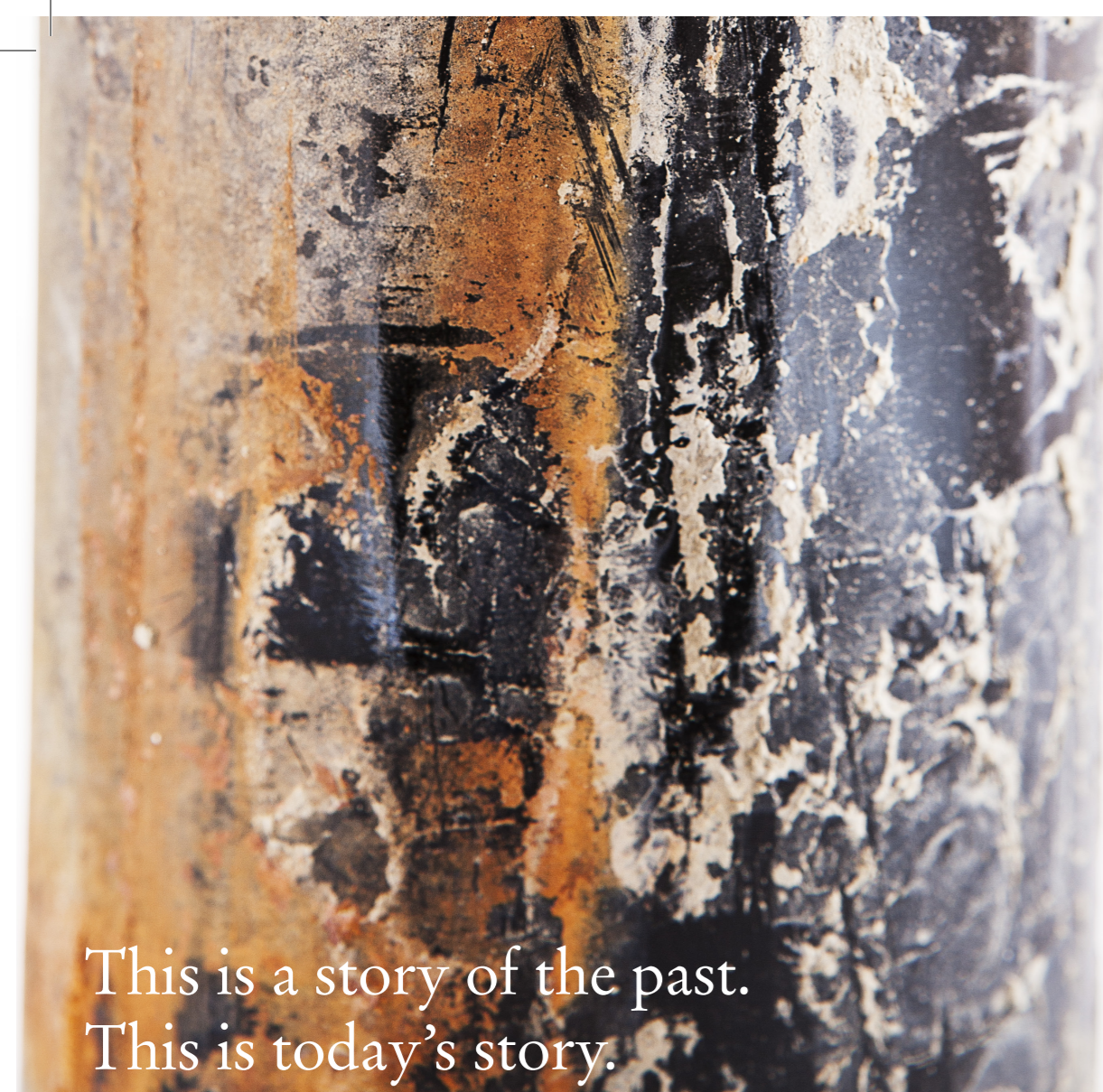


Sangiovese

Squilla
Mantis



Albana



This is a story of the past.
This is today's story.

In the past, Ravenna was the magnificent capital of the Western Roman Empire. During Bacchanalia, the magister bibendi, chosen by throwing the dice, skilfully combined various types of wine, like the so-called "salty" or "salted" wines - which were obtained by mixing sun-dried grapes and sea water, before ageing, to accelerate the maturation process and to avoid acetification.

Today, Byzantine Ravenna has become one of the Mediterranean capitals in the shipbuilding and petrochemical sectors. It is a lively and dynamic city. Ravenna's artistic and historical relevance combines with its economic prosperity. The renowned wineries located in this area produce Albana, Sangiovese, Pagadebit, Cagnina and other excellent varieties of wine from Romagna.

In 2010 Gianluca Grilli and Raffaele Ravaglia, both born and raised in Ravenna, had an insight. They started, with great determination and enthusiasm, a process of research and oenological innovation. In collaboration with some skin divers from Associazione Paguro, they sank the first series of Tenuta del Paguro wine cases in the artificial reef, at a depth of 25 metres. The cases were brought back to surface after the suitable ageing time was elapsed.

The elements that emphasize the qualities of our wines are the total absence of UV rays, a constant temperature of 10-13 degrees and, above all, the harmonic massage of the tides.



Type of wine: red
Designation: Sangiovese IGP Ravenna
Variety: 100% Sangiovese
Area: Mazzolano, Riolo Terme (Ra)
Altitude: 150-230m above sea level
Grape-harvest: by hand, late September
Serving temperature: 16-18°C



Type of wine: red
Designation: Cabernet IGP Ravenna
Variety: 75% Cabernet, 25% Merlot
Area: Mazzolano, Riolo Terme (Ra)
Altitude: 150-230m above sea level
Grape-harvest: by hand, mid September for Merlot and early October for Cabernet
Serving temperature: 18-20°C



Type of wine: white
Designation: bianco IGP Ravenna
Variety: 100% Albana
Area: Mazzolano, Riolo Terme (Ra)
Altitude: 150-230m above sea level
Grape-harvest: by hand, 20th-25th September
Serving temperature: 10-12°C



Type of wine: red
Designation: Merlot IGP Ravenna
Variety: 100% Merlot
Area: Mazzolano, Riolo Terme (Ra)
Altitude: 150-230m above sea level
Grape-harvest: by hand, mid September
Serving temperature: 18-20°C



This is today's story...

Through the years, the Paguro's wreck turned into a submarine oasis and, in 1995, it was acknowledged as a Site of Community Importance (SCI). Today it enchants the visitors with its fascinating and exotic life forms.

Sangiovese Riserva