



## VILLAGE OF DOZZA

Dozza is an evocative village, framed by rolling hills covered in vineyards. Their perfect geometry crosses the soft slopes delimitating the western border between Emilia and Romagna.

The historical center preserves the original medieval town map, and the majestic Sforza Fortress, transformed by Caterina Sforza in a fortified building, reflects the harmony of the houses, following the ancient traces of the old walls.

The Fortress and its museum allows the visitor an exploration path among the inner rooms up to the fortified towers, which keep the secret of a breathtaking view over the surrounding hills.

Dozza, mentioned among the most beautiful villages of Italy, can also be proud of hosting the Regional Wine Cellar of Emilia Romagna.

Visitors cannot leave Dozza without taking time to admire and discover the many murales, permanent witnesses of Biennale of the Painted Wall: this event has been taking place since the 60's every two years in September, leaving an heritage of painted walls and extending the extraordinary open air gallery which Dozza is.

### Dozza Municipality

Via XX Settembre, 37  
40060 Dozza (BO)  
Tel. +39 0542 678116  
info@comune.dozza.bo.it  
www.comune.dozza.bo.it

### Fondazione Dozza Città d'Arte Fortress Museum

UIT Tourist Information Office  
Piazza della Rocca Sforzesca di Dozza,  
40060 Dozza (BO)  
Tel. +39 0542 678240  
rocca@comune.dozza.bo.it  
www.fondazionedozza.it  
www.comune.dozza.bo.it

### Enoteca Regionale dell'Emilia Romagna

Piazza della Rocca Sforzesca di Dozza,  
40060 Dozza (BO)  
Tel. +39 0542 367700  
comunicazione@enotecaemiliaromagna.it  
www.enotecaemiliaromagna.it

## DOZZA WINE PATH

A short hike, enjoyable all year round, will lead through vineyards and wineries, panoramic spots and lovely natural views. The path is enriched by informative panels, telling tips about the landscape – the Yellow Sands studied by Giuseppe Scarabelli –, about local fauna and historical ancient aqueduct of Dozza.

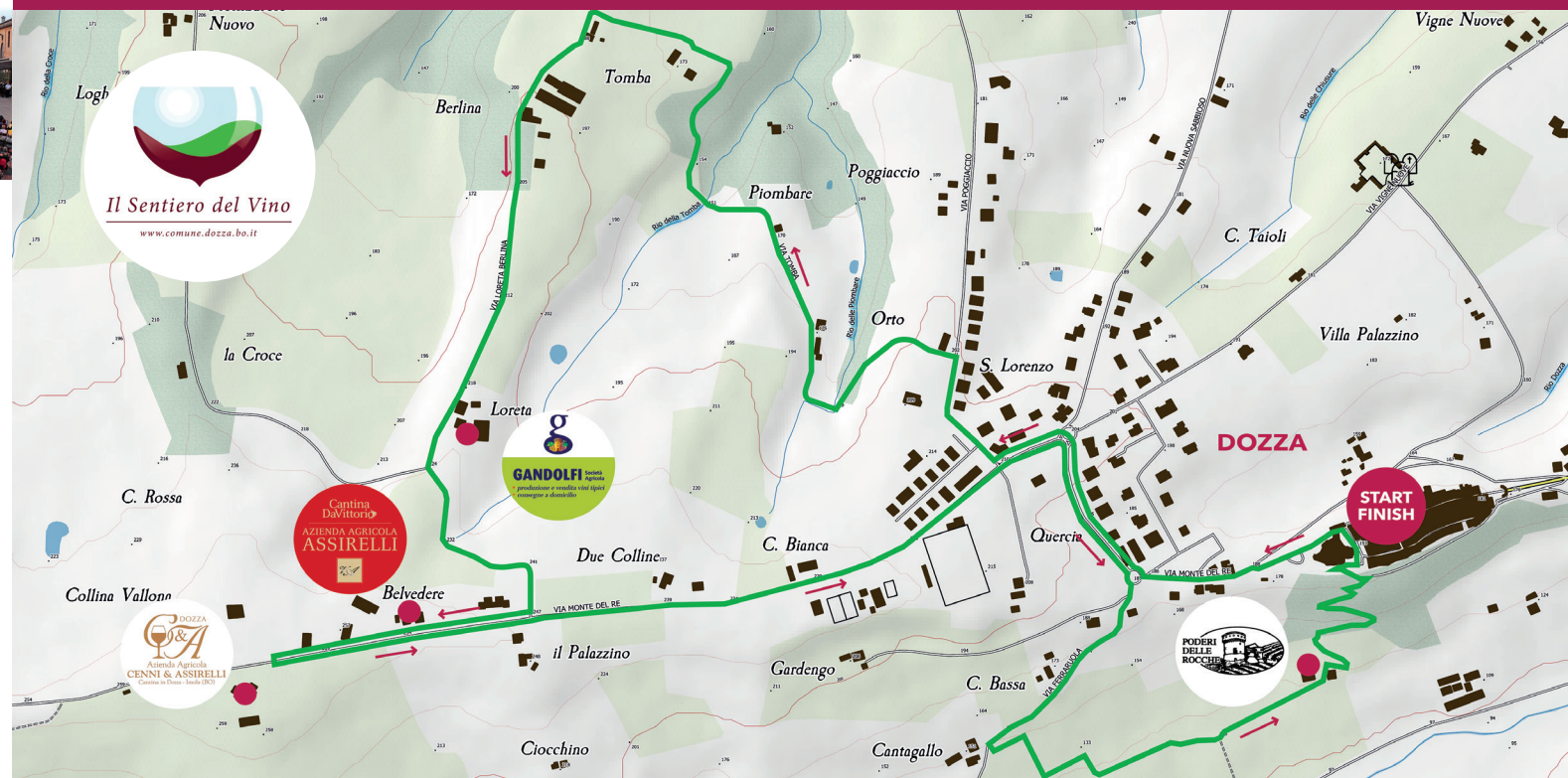
Along Dozza Wine Path, visitors will not only have a close contact with the vines, but also a chance for indulging the desire for wine tastings directly in the wineries.

Recommended clothing: comfortable shoes

Starting point: Enoteca Regionale Emilia Romagna – Rocca Sforzesca in Dozza.

Path length: 6,5 km, on paved and gravel roads

Along the walk, the path is completed by signposts with historical and naturalistic features of this land.



## LOCAL VINE VARIETIES

### Albana

Albana is the variety which best represents history and features of Romagna white grapes, especially in Dozza hilly area, where excellent wine producers are located. Thanks to its potential, this vine is able to acquire different shades, and this eclectic personality is reflected by different identities in the final product: Secco, Amabile, Dolce, Passito Riserva, Spumante dolce. Albana of Romagna is the first white wine to be awarded with mark DOCG (Denominazione di Origine Controllata e Garantita), in 1987.

### Trebbiano

The name Trebbiano might derive from Latin Trebulanus, adjective for Trebūla, name of various Italian cities. One first certain reference to Trebbiano dates back to XIV Century.

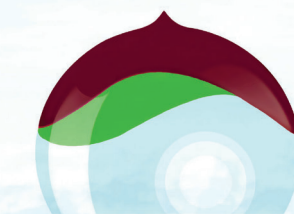
Trebbiano Romagnolo is the most common vine variety in Romagna, where it is cultivated both in plains and hills. Trebbiano wines are general neutral, not very aromatic, strong in structure, with a nice acidity, lightness and freshness, very apt for sparkling processes and perfect to paired with local traditional dishes.

### Pignoletto

Pignoletto variety, known since ancient times, has grown and evolved in Bologna hills from XX century up to today, when it managed to tie Emilia and Romagna with a new warranty mark: Pignoletto Emilia Romagna Doc. Pignoletto can adapt to different soils, just as versatile as its wine: fragrant, from fresh to structured, with persisting taste and in different version, still to sparkling or *spumante*, as vintage wine or aged in bottled to last for years.

### Sangiovese

Sangiovese is the most cultivated variety in Italy, its origins are still discussed and mysterious; it is surely present with this name in Romagna from XVII century, as a notarial act witnesses the cultivation in Romagna since 1672. A variety strictly linked to the territory, which lifted it up to the main base for Romagna Doc wines. Sangiovese is, in fact, the symbol of Romagna hills. The grapes are apt for different kinds of vinifications, which can give origin to wines from rosée to important and structured red wines for long aging.



*Il Sentiero del Vino*

www.comune.dozza.bo.it





Cantina  
da Vittorio  
AZIENDA AGRICOLA  
ASSIRELLI



### Assirelli Winery "Cantina da Vittorio"

The winery was born in 1970, when the owner Aldo Assirelli decided to transform the first fruits of his small vineyards, in the area of Dozza. Aldo's son Vittorio, as second generation, renovates the winery by creating a building completely dedicated to vinification processes and selling wine in big jugs. He also introduces integrated farming, for a low environmental impact and better preserving the grapevines. Today, Vittorio can count on his sons, Matteo and Luca, and his wife Anna and rely on the expertise of enologist Marco Lucchi: the result is a wide range of bottled wines, from the local and typical varieties to more international grapes, covering a total of 16 hectares.

"...not by chance, when we are asked to talk about our winery, we are fond to the term home..."

Assirelli Winery "Cantina da Vittorio" sells its wines in Italy and Europe, supplying restaurants and private customers. This would not have been possible without strong motivation and desire to emerge in an important and renowned market such as wine.

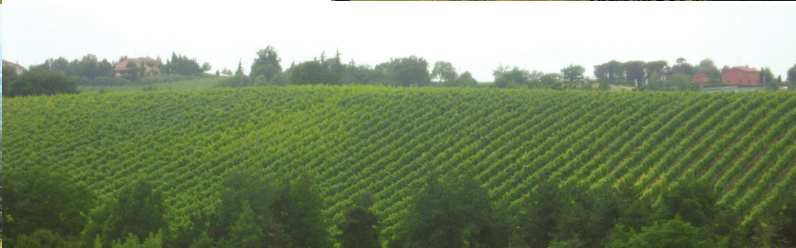
In the past, if someone was in need of wine, he went to the winemaker: while filling up the jug, they enjoyed chats and shared food. The selling of wine was not a mere transaction, rather a pleasing moment to appreciate the fruits of the earth. This was the past as well as the starting point for Assirelli Winery, bringing on and enriching tradition up to this day.

"...The warmth of the hospitality, authentic feature of the ones who came before us, is our greatest heritage..."  
"...Our regular customers already know, but those who do not know us yet, shall know that "Cantina da Vittorio" welcomes everyone: the true sense of our work resides in the relationship with our customers..."

### CONTACTS AND OPENING TIMES

Website: [www.cantinadavittorio.com](http://www.cantinadavittorio.com)  
Email: [assirellivini@cantinadavittorio.com](mailto:assirellivini@cantinadavittorio.com)  
Via Monte del Re, 31/P - Dozza (BO)  
Ph. +39 0542 678303 - Ph. +39 348 2216929  
From Tuesday to Friday: 9:00 - 12:00 and 15:00 - 18:30  
Saturday 9:00 - 12:00 and 15:00 - 18:00  
Tastings available upon request

DOZZA  
&A  
Azienda Agricola  
CENNI & ASSIRELLI  
Cantina in Dozza - Imola (BO)



### Cenni & Assirelli Winery

The winery opens its doors for the first time in 1958, among the hills of Dozza. Gino and Giovanni, the founders, started with various farming activities: animals and many different crops, but the idea of making wine grew stronger than the rest of plantation. Their philosophy tends to a constant research in terms of quality and care for the typical features of wines. Today's activity develops on 103 hectares of lands: 25 dedicated to vineyards, 2 hectares exclusively dedicated to olive trees, while the remaining land is covered in fruit trees and arable ground. The dream of creating a Teaching Farm with cows, sheep, horses, donkeys and farmyard animals is also starting to take shape on the winery grounds.

Cenni & Assirelli Winery is located in one of the most evocative and panoramic areas of Imola surroundings, nestled among colorful hills and badlands.

Soil composition goes from clay in the valley to limestone and gypsum of the slopes: here white wines such as Albana, Chardonnay, Trebbiano and Pignoletto thrive thanks to wind, sun and a right difference in temperature range, keeping vivid the fragrances; red wines such as Sangiovese, Cabernet Sauvignon, Barbera and Merlot acquire intense pigmentation, complex shades of smell, richness in alcohol, smoothness and longevity.

The final product is a clean wine, which keeps their quality and freshness of smells despite not aging in wooden barrels. A natural help comes from the low yield of the plant, granting a higher level of the product.

During the grapes harvest, after an accurate selection, in the winery begin the many processes of vinification: distribution is both in bottles or bulk wine. Extra Virgin olive oil is also produced.

From January to March, Cenni & Assirelli Winery is open every day, except for Sundays: here, visitors will be able to taste the wines and olive oil, while chatting about passion for wines and local territory, which has always been a distinctive element in the story of this winery.

### CONTACTS AND OPENING TIMES

Email: [cantinacennieassirelli@gmail.com](mailto:cantinacennieassirelli@gmail.com)  
Via Monte del Re, Dozza (BO)  
Ph. +39 339 7021510 - +39 333 4636306  
From January 15<sup>th</sup> to March 31<sup>st</sup>: Monday to Saturday 8:00-12:00 and 14:00-18:00  
From April 1<sup>st</sup> to January 14<sup>th</sup>: Tuesdays and Thursdays 8:00-12:00 and 14:00-18:00, Saturdays 8:00-12:00

Premiata Cantina



vini pregiati dei Colli d'Imola



### Poderi delle Rocche Winery

Poderi delle Rocche Winery was born with a great project: to give more value to the territory. Far sighted in wine innovation, they enhance the qualities of the raw material and the complexity of Albana and the native grapes of the area, creating wines with precious characteristics with a strong aromatic personality. The search for cutting-edge winemaking techniques for continuous quality improvement is aimed at integrating tradition. Poderi delle Rocche wine brings with it the passion to enhance the peculiarities of the terroir giving emotions and perfumes that are imprinted both in the memory and on the palate. Our attention in guiding you in the combinations with food is an indication of the passion for the art of making quality wines. Visit our website to consult the technical data sheets of over 20 wines produced by us. In the production cellar in Imola and in the company wine shop in Bologna, you can taste and buy wines both in bulk and in bottles.

### CONTACTS AND OPENING TIMES

Winery and Wine Shop  
Via Punta 37, Imola (BO)  
Tel. +39 0542 681604  
Vineyard and winery guided tour  
Tel. +39 0542 681604  
Cell. +39 335 8306089

Website: [www.poderidellerocche.it](http://www.poderidellerocche.it)  
Email: [info@poderidellerocche.it](mailto:info@poderidellerocche.it)  
Facebook: Poderi delle Rocche  
Instagram: poderidellerocche

Winery Winecellar  
Via Larga 17/2<sup>a</sup> Bologna  
Tel. +39 051 513135



GANDOLFI Società  
Agricola  
produzione e vendita vini tipici  
consegne a domicilio



### Gandolfi Marco e Andrea s.a.

History of Gandolfi family dates back to year 1000, when the first documents witness their presence in Oliveto, a countryside district of Valsamoggia (BO). Managing the vineyard was the main activity for the family, until grandfather Delio Gandolfi, in 1926, decided to move to the city and found one of the most iconic trattoria in Bologna: Osteria Gandolfi, today known as Osteria del Moretto. During the 50's, Delio's son Pier Luigi expanded the family business with the bottling process. In 1972, vineyard land is enlarged thanks to the addition of S. Paolo farm in Spazzate Sassatelli, and Loreta farm in Dozza, in 1990. Today vines cover a land of about 30 hectares.

Gandolfi Winery takes care of winemaking process, combining traditions with new technologies. For years, integrated farming with low environmental impact, organic manure and curated lawns have been used in this countryside.

Visitors will enjoy a natural path among vineyards, visit officinal herbs garden, walk through oak woods and forgotten fruit trees and have a pause by the spring water lake. Colors, smells and flavors of these lands are perfectly reflected in the bottles, wisely and masterly kept in the cellar. Wine is passion, tradition and culture.

### CONTACTS AND OPENING TIMES

Website: [poderigandolfi.altervista.org](http://poderigandolfi.altervista.org)  
Email: [poderigandolfi@gmail.com](mailto:poderigandolfi@gmail.com)  
Sede Dozza (BO), Via Loreta Berlina 1-2  
Ph. +39 0542 678402 - +39 335 8284512  
Sede Spazzate Sassatelli Imola (BO),  
Via Merlo 3, ph. +39 0542 77012

Open every day from 9:00 to 19:00. Upon request only for wine tasting and guided tours.



Located in the cellars of Dozza Fortress, **Enoteca Regionale of Emilia Romagna** showcases over 1000 different producers' wines, selected by a dedicated Tasting Commission, and offers the possibility of buying as well. Enoteca also hosts a wine bar for tasting guided by sommeliers. The exposition of the bottles inside the Enoteca is organized according to pairing with a traditional Italian meal.

[www.enotecaemiliaromagna.it](http://www.enotecaemiliaromagna.it)  
[comunicazione@enotecaemiliaromagna.it](mailto:comunicazione@enotecaemiliaromagna.it)  
Tel. +39 0542 367700