

- ✓ USDA Organic
- ✓ Sustainable Quality
- ✓ Biodiversity Friend



- Family Owned ✓
- Native Grapes ✓
- Vegan Certified ✓

2022 BURSÒN BLU LABEL

Ravenna Longanesi IGP | Organic Grapes

Estate: Randi Winery

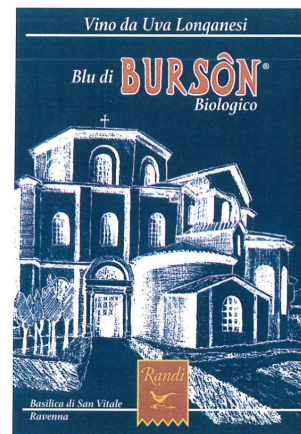
Region: Emilia-Romagna, Italy

Production Area: Fusignano – Ravenna

Soil: Sand and gravel with partially clay soil

Certification: Organic Farming (IGP Biologico)

Grape Variety



100% Longanesi – a native variety of the Ravenna plains, officially recognized since July 1999. Traditionally vinified as *Bursòn* by members of Bagnacavallo Consortium.

Tasting Notes

Visual: Bright ruby red with medium depth, showing a dense consistency.

Nose: Fresh fruit aromas of plum, cherries and red berries and floral notes of roses and violets. Green notes on the finish and a slightly iodine-like character.

Palate: Direct and pleasing, soft tannins are beautifully integrated with fresh fruit flavors such as red berries and young red fruits.

Food Pairings

Best enjoyed with hearty meats such as grilled steak, asado, picanha, pork chops and vegetables like roasted potatoes and grilled eggplants and zucchini. Pasta with rich, slow-cooked tomato ragù and Mediterranean herbs.

Technical Details

- **Serving Temperature:** 16°C
- **Varietal:** 100% Longanesi
- **Surface Area of Vines:** 8 hectares
- **Training System:** Spurred cordon
- **Vine Density:** 3,000 vines/hectare
- **Year Planted:** 1998–2002
- **Ageing:** 18 months bottle ageing



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