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Palazzo di Varignana Celebrates Emilia-Romagna's Rich Heritage

Palazzo di Varignana Offers a Month of Wine, Food, & Wellness

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The renowned Palazzo di Varignana, an elegant resort nestled in the picturesque hills of Emilia-Romagna, has introduced an immersive new experience for wine enthusiasts and lovers of Italian culture: the "September in the Vineyard" celebration. Spanning the entire month of September, this series of curated events promises to weave together the rich heritage of local wine, food, and wellness in an unparalleled setting.

"September in the Vineyard" offers a chance for guests to engage with Palazzo di Varignana's winemaking traditions through a carefully designed array of activities. Running from September 1st to 30th, this month-long experience invites visitors to step into the heart of the winemaking process, exploring the meticulous cultivation and harvesting practices that define the region. One of the key highlights is the Cantina in Festa, scheduled for September 15th, where attendees can experience the magic of grape harvests firsthand during both morning and evening sessions.

At the core of this celebration lies Palazzo di Varignana's Vinum Experience, a signature offering that delves into the estate's wine production, combining tours with tastings. This year's expanded version introduces new outdoor elements, enhancing the experience of the natural environment where the estate's grapes thrive. Wine tastings are held in the estate's semi-underground cellar, offering a sense of intimacy and connection with the wine that goes beyond the glass.



Palazzo di Varignana's vineyards, stretching over 57 hectares, have seen the estate grow into a well-regarded producer of distinctive wines. Guests will have the opportunity to taste a selection of varietals, including the Chardonnay Colli di Imola

DOC, Sangiovese Superiore DOC, and Pinot Nero Rubicone IGT. These tastings reflect the estate's passion for blending tradition with modern techniques, while staying true to the unique terroir of Emilia-Romagna.

One of the highlights of this year's offerings is the release of the Villa Amagioia Blanc de Blancs Metodo Classico Brut, a sparkling wine that exemplifies Palazzo di Varignana's innovative approach to winemaking. This Metodo Classico Brut, crafted with meticulous attention to detail, brings forward crisp citrus aromas and balanced, savory notes, offering a refreshing addition to the estate's growing wine portfolio.



An Enriched Experience Beyond Wine

Palazzo di Varignana goes beyond wine, presenting a holistic approach to celebrating the region's bounty. Visitors can indulge in tastings of the estate's monovarietal and blended extra virgin olive oils, which are produced from its carefully cultivated olive trees. For those looking to explore the estate's natural beauty, bio-walks through the vineyards provide an intimate glimpse of Agrivar, the estate's agricultural branch, which sustains the production of organic fruits and vegetables used in the resort's

acclaimed restaurants.

The resort's Varsana SPA adds a unique dimension to the "September in the Vineyard" experience. One of the standout wellness offerings is a 50-minute Sangiovese-infused facial treatment, blending the anti-aging benefits of grapes with a relaxing spa experience. This treatment exemplifies Palazzo di Varignana's commitment to integrating the restorative powers of nature with luxurious wellness practices.

A celebration of the senses would not be complete without a memorable culinary experience, and Palazzo di Varignana's Il Grifone restaurant offers just that. Throughout September, acclaimed Chef Francesco Manograsso will present a specially curated tasting menu designed to elevate the estate's wines. By drawing inspiration from the region's flavors, the menu creates a harmonious dialogue between food and wine, amplifying the nuances of each. The restaurant's collaboration with the winery is central to the resort's philosophy of marrying local ingredients with innovative culinary techniques, resulting in a menu that is both modern and deeply rooted in tradition.



A Commitment to Sustainability

Palazzo di Varignana's winemaking venture began in 2017, with the planting of a selection of grape varieties chosen to best reflect the terroir of Varignana. Sangiovese, Malbo Gentile, Pignoletto, Chardonnay, Pinot Nero, and Pinot Bianco are the stars of the estate's viticultural efforts, each grape chosen for its unique ability to showcase the region's identity. Sustainability is a guiding principle at Palazzo di Varignana, extending beyond its vineyards to its agricultural estate, Agrivar. Here, the cultivation of olive trees, fruits, and vegetables supports the estate's farm-to-table ethos, with ingredients from the estate featured prominently in the resort's dining experiences.

This deep commitment to sustainability and regional authenticity resonates throughout the "September in the Vineyard" experience, ensuring that every glass of wine and every dish served is a testament to the land and its traditions.

A Luxurious Retreat

For those seeking a luxurious retreat that combines the pleasures of wine, nature, and relaxation, Palazzo di Varignana offers exclusive "September in the Vineyard" packages starting at €541 per couple. These packages include luxury accommodation, access to the resort's Varsana SPA, and participation in the unique wine and wellness experiences crafted for this special event.

With its breathtaking views, exquisite wines, and carefully curated experiences, Palazzo di Varignana invites guests to immerse themselves in the essence of Italian hospitality and the timeless allure of the vineyard.

For more information on the event and how to secure your place, visit Palazzo di Varignana's website. This September promises to be an unforgettable journey into the heart of Emilia-Romagna's wine culture, where every moment is a celebration of the senses.