

# FATTORIA DI MONTICINO ROSSO

<b>Property Name:</b> Fattoria del Monticino Rosso	<b>Region:</b> Emilia Romagna	<b>Total size:</b> 37 ha.
<b>Established:</b> 1961	<b>Province:</b> Bologna	<b>Total vineyards:</b> 15 ha.
<b>Township:</b> Imola	<b>Wine area:</b> Albana di Romagna DOCG Colli d'Imola DOC	<b>Years planted:</b> 1961
<b>Owner's name:</b> Gianni Zeoli	<b>Enologist:</b> Giancarlo Soverchia	<b>Re-planting:</b> 1992, 1995, 2002
<b>Total Production:</b> 40,000 btls	<b>Agronomist:</b> Giancarlo Soverchia	<b>Soil:</b> Franco Argilloso (Dark, stony)
<b>Terrain:</b> Gentle slopes	<b>Gen. Manager:</b> Gianni & Luciano Zeoli	<b>Yield x vine:</b> Max. 2-3 Kg.
<b>Exposure:</b> Mostly southern	<b>Cellar Capacity:</b> 175,000 liters (46,500 gal)	<b>Density:</b> 3,200-5-6000 vines/ha.
<b>Elevation:</b> 150-200 meters	<b>Wood:</b> 6,750 liters (30 barriques)	<b>Training:</b> Spurred Cordon & Pergola Romagnolo (for Albana)
<b>First Traded:</b> 1985		<b>Harvesting:</b> Manual

## NOTES:

- Giancarlo Soverchia keeps all of Monticino Rosso's vines at a low level of production, to focus on grape ripeness and varietal expression.

<u>WINES</u>	<u>CLASSIFICATION, FERMENTATION &amp; AGING</u>	<u>GRAPES</u>	<u>AVG. PROD.</u>
<p><b>Pignoletto</b></p> <p>- A somewhat rare, indigenous grape, though some believe it possibly related to the Riesling, it is more commonly grown to the north in the Colli Bolognesi.</p>	<p><b>Pignoletto Colli d'Imola DOC</b></p> <p>Grapes are harvested in shallow crates to ensure that the berries are perfectly whole on their arrival at the winery, where the clusters are pressed whole. The must obtained is fermented at a low, controlled temperature. The wine is then left to settle, avoiding the malolactic fermentation, and once bottled, it is kept in climate-conditioned cellars for an additional period of refinement.</p>	100% Pignoletto	3,000 btls.
<p><b>Albana di Romagna</b></p> <p>- Another native grape whose cultivation is limited to the Romagna area, it is famous for being the first white DOCG in all of Italy.</p>	<p><b>Albana di Romagna DOCG</b></p> <p>(For production method, see Pignoletto)</p> <p>***<b>Historical Note</b> – Galla Placidia, the daughter of the 5<sup>th</sup> century Roman Emperor Teodosio, upon tasting Albana di Romagna for the first time and from a ceramic chalice, exclaimed to the wine itself, "One should not drink you so humbly, rather, one should drink you from gold (<i>berti in oro</i>), to pay homage to your delicacy!" To this day there the town she visited is called Bertinoro.</p>	100% Albana	5,000 btls.
<p><b>Albana di Romagna "Codronchio"</b></p>	<p><b>Albana di Romagna DOCG</b></p> <p>Selected Albana grapes are left on the vine for additional ripening and are affected by the "noble rot", technically referred to as botrytis cinerea. These extremely concentrated grapes are then pressed and the must is fermented until complete dryness. No malolactic is allowed, and the wine is left on the lees for body and aromatic complexity. It is then statically decanted prior to bottling, after which it is kept in the Monticino Rosso cellars for an additional period of refinement.</p>	100% Albana	10,000 btls.
<p><b>Sangiovese</b></p> <p>Romagnans claim that the Sangiovese originates in their zone and takes its name from the Monte Giove near Sant'Arcangelo in Romagna. While the local clones are distinctly different from those of Tuscany, the two have been mixed through the years to the point where they are more similar than different.</p>	<p><b>Sangiovese di Romagna Superiore DOC</b></p> <p>Grapes are rigorously hand-sorted during the harvest to ensure that only the finest quality berries arrive in the winery. Bunches are soft-pressed, stems are removed, and the following maceration of the skins usually lasts fifteen days. Both the alcoholic and malolactic fermentations occur in stainless steel tanks and once settled, the wine is bottled and aged for an additional period in the controlled atmosphere of Monticino Rosso's cellars before being released to the marketplace.</p>	100% Sangiovese	10,000 btls.