



## FATTORIA MONTICINO ROSSO

The Zeoli family owns and operates the Monticino Rosso estate located in the hills of Emilia-Romagna, just southeast of the city of Bologna. The property today consists of 37 hectares, 14 of which are planted to vine. The remaining 20+ acres contain fruit trees, which have historically produced the estate's primary crop. In recent generations, the Zeolis have refocused their efforts and poured their heart and soul into the vines on their property. They produce strictly indigenous varieties such as Albana di Romagna, Pignoletto, and Sangiovese di Romagna.

## Codronchio Albana Secco

REGION	Emilia-Romagna, Italy
APPELLATION	DOCG Albana di Romagna
VARIETALS	100% Albana di Romagna
SOIL	Dark and stony clay
VINEYARD ELEVATION	150-200 m
YIELD	5,000 kg/hectare
VITICULTURE	Grapes are trained using the ancient Pergola Romagnola system and are left on the vine until botrytized. Grapes are hand-harvested.
WINE MAKING	The botrytized grapes are pressed and the must is fermented until it is completely dry. No malolactic fermentation occurs. Wine is then fermented in steel tanks in controlled temperatures of 18C, then left on the lees for an additional period. The wine then ages for 8 months in bottle before release.
TASTING NOTES	Gold in color with greenish tints, this wine exhibits mineral aromas at first that give way to notes of white flowers and yellow fruit with tertiary herbal notes. On the palate, this wine is juicy, dry, and full-bodied with vibrant notes of citrus and incredible finesse and complexity.

