



# CA' BIANCA.

~ Sangiovese ~

ROMAGNA

DENOMINAZIONE di ORIGINE

CONTROLLATA.

SANGIOVESE SUPERIORE.

Ca' Bianca is produced from the Ronco di Rio Brola vineyard leased by the Casetta dei Frati farm in Modigliana.

The Ronco di Rio Brola is a beautiful vineyard facing north-east. It has a surface area of one hectare and is almost 30 years old. The altitude of the vineyard is between 250 and 300 metres, on a fairly steep slope. It is a clone of small grape Sangiovese (from Romagna), with a fairly tight bunch.

The grapes are harvested manually in the second decade of October and immediately transported to the cellar where, after destemming and soft pressing, they undergo spontaneous fermentation. Maceration on the skins usually lasts for 2 weeks and after racking, the wine ages for 6-8 months in steel.

Ca'Bianca has a basically light ruby red colour, a non-opulent structure, a nice flavour and minerality. Tannins are present and have an elegant texture. The nose has hints of red fruit such as plum and cherry and notes of licorice, leather and bay leaf are perceived, even at a young age. It is a wine that by its nature has expressive assonances closer to Burgundy rather than Bordeaux wines.



*Fondo San Giuseppe produce vino biologico  
certificato da Suolo e Salute  
IT-BIO-004 Agricoltura Italiana  
su controllo del MIPAAF*



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