



FIORILE.

~ *Albana* ~

ROMAGNA

*Denominazione di Origine
Controllata e Garantita.*
ALBANA SECCO.

“Fiorile” is the Italian name for “Floréal”, the eighth month of the French Republican Calendar, starting on 20 April and ending on 19 May.

The grapes come from an old vineyard covering just one hectare, planted over forty years ago. The grapes are picked by hand. Harvesting takes place in early September, so as to conserve the full aromatic fragrance and acidity of the grapes. Production is about 4 tonnes per hectare, allowing the grapes to develop a spontaneous concentration of sugars and all the other substances that contribute to the gustatory and olfactory expression of the wine.

Fermentation takes place in stainless steel tanks, without maceration of the grape skins. No selected yeasts are added. Wine maturation takes place for half of the mass in stainless steel tanks and for the other half in Allier tonneaux, for 6 months in total; after which the two masses are joined and after a short stay in steel the wine is bottled.

Fiorile is definitely a wine of the local territory, where this old grape variety is able to express itself without interference, without being tamed either in its colour or its distinct acidity. The colour is a rich gold-yellow. Broad to the nose, it has notes of citrus fruits, apricot and mineral hints that come from the muddy limestone soil. In the mouth it shows freshness, but also a tactile element that comes from the tannins in the skins.



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



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