



CIARLA.

~ *Riesling Renano* ~

RAVENNA

INDICAZIONE GEOGRAFICA

TIPICA.

RIESLING.

“Ciarla” means “talk/jabber”. This is what I ask from a wine. It must talk about itself, reveal itself and disclose its territory of origin, and the feeling and intentions of the producer.

The vineyard, over twenty years old, is at an altitude of 400 metres and faces northeast, with a surface area of 0.7 hectares. Thanks to its altitude and exposure, it benefits from notable temperature changes, which help the vines to develop their aromatic expressiveness.

Grapes are usually picked by hand in the second decade of September. Fermentation takes place in stainless steel tanks without the addition of yeasts. Half the wine mass matures in stainless steel tanks and 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.

Straw yellow in colour, with a good intensity. The varietal character of rhine Riesling is perceptible to the nose above all in floral aromas of jasmine and elder, while the fruity aromas recall exotic fruits; these fruity aromas predominate over tertiary notes of hydrocarbons that appear after aging for at least three to four years in bottles. Fragrant in the mouth, with a good balance between viscosity and freshness.



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



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