



COLLANIMA.

~ *Albana Nera & Centesimino* ~

RAVENNA

INDICAZIONE GEOGRAFICA

TIPICA.

ROSSO.

This name comes from “con l'anima”, or “with soul”.

The grapes come from a small twenty-year-old vineyard facing north, completely surrounded by woodland and with an overall area of 0.3 hectares. Between the rows of Albana Nera, a vine known to have been cultivated in Romagna since ancient times, are a few rows of Centesimino.

The two varieties are harvested manually and processed for fermentation in late September. Fermentation is carried out in steel tanks with maceration on the skins for about three weeks, without the addition of yeasts. The maturation of the wine is carried out in steel tanks.

This wine was made for the first time in 2010. Fermentation takes place in 10 hectolitre stainless steel tanks, in which the wine later matures for six months, followed by three more months in the bottle before being ready for sale.

Intense ruby red colour, with an olfactory spectrum that opens at once with fruity notes of ripe red berries, like redcurrants and raspberries. Together with these fragrances, spicy components can also be very distinctly perceived, such as liquorice and leather. The structure is opulent and has refined and balanced flavours. The tannins are lively and perceptible, and give the wine the potential for long aging.



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



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