



CARAMORE.

~ *Trebbiano & Chardonnay* ~

ROMAGNA

DENOMINAZIONE di ORIGINE

CONTROLLATA.

BIANCO MODIGLIANA.

The name comes from the combination of the words “caro amore”, meaning “dear love”. This is the feeling that should be the mover of all things. Personally I feel a very deep love for the land and for nature; that nature which I consider “the visible spirit of the Creator”.

The grapes come from a vineyard which is over twenty years old, with a surface area of 0.7 hectares and a north-east exposure. The soil is a limestone clay, and is very stony and rather “poor”. This means that production is always very low and the grapes have an excellent concentration and a rich olfactory spectrum.

The grapes are picked by hand, and the bunches are carefully placed in small crates for transport to the winery. Fermentation takes place in stainless steel tanks. The wine is matured 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.

Distinguished by an Intense straw yellow colour. Fruity aromas prevail distinctly to the nose, and in particular, the fragrance of ripe wild pears and chalky mineral notes. In the mouth it shows a broadness and structure which give it gustatory and olfactory persistence.



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



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