

Technical sheet Codronchio

Protected designation of origin Romagna DOCG Albana secca

City of production Imola (Bologna)

Location Piratello / Montecatone

Position of the vineyards Hill

Cru vineyard selection Monticino Rosso's estate

Microclimate Hilly, good temperature and the presence of sea breezes

Soil composition Presence of clays more or less evolved (gray-brick, red opaque) and sands

Grape variety Albana of Romagna

Training system An old typical system: Pergola Romagnola

Vine density 3500 plants/hectares

Average age of vines 25 years

Average yield per hectare 50 q.l. /hectares thanks to a good bunch thinning

Production characteristics

Harvest time October/November

Harvest The bunches are dried on the plant and harvested with great care, but only after they have been attacked by the noble rot

Blend 100% Albana of Romagna

Vinification In steel tanks and then sur lie in French barrels only for small part of the mass

Fermentation Steel tanks at controlled temperature

Temperature of fermentation 18° C

Malolactic fermentation no

Wine classification White dry wine made from overripe grapes with a total attack of botrytis cinerea

Output on the market 16 months after the harvest

Alcohol content 14%

Bottle aging 8 months before the release on the market

Aging potential To be consumed without time limitations

Bottle 0.75 – 1.5 l.

Cork Natural cork

Pack 6 bottles in cardboard box horizontal



FATTORIA DEL MONTICINO ROSSO DI ZEOLI ANTONIO E C SOCIETA' AGRICOLA

VIA MONTECATONE 10 -40026 IMOLA BOLOGNA ITALY

TEL 0039 0542.42.687 FAX 0039 0542 405.77

E.MAIL info@fattoriamonticinorosso.it

WEBSITE <http://www.fattoriamonticinorosso.it>



FATTORIA MONTICINO ROSSO

Artigiani del Vino

CODRONCHIO ROMAGNA DOCG ALBANA SECCA

Codronchio from Fattoria Monticino Rosso is the pride of our winery, one of the most representative wines and we have dedicated this wine to Codronchi, Imola lords who owned and farmed the land where today stands the Fattoria Monticino Rosso. With this wine we want to keep alive the tradition of our country and at the same time offer a wine that mirrors the characteristics of the hills of Imola.

Codronchio is made by Albana dry late harvest. It comes from a careful selection of grapes from our cru, and is harvested by hand, a bunch at a time, with loving care and only when they begin to appear the first traces of noble rot (*botrytis cinerea*). It is a painstaking job with multiple steps in vineyard, because the grapes are harvested by hand as they are attacked by *botrytis*.

What we offer is a wine that year after year is consistent with the harvest, more and more mature and complex. Every year gives us a different story, always starting from a great base. The challenge is to capture the characteristics of the territory in the bottle, but that spark of inspiration that makes the difference between a good wine and a big one. The secret is *botrytis*, which we learned about year after year, to understand how mold affects the flavor and makes the wine much deeper, with that special touch that every wine lover loves. This is Codronchio: a noble wine, with a large mineral filler, which can defy the years with a decade of aging, but always starting from grapes, because they are the flavors of the terroir to emerge. Tasting Gold with green tints. Nose opens with a riot of mineral aromas, then slowly emerge flowers and yellow fruit fits with elegance. In support of this wealth we have herbs, perfumes, iodine, reflecting the minerality of the soil from which it was born.

The palate is juicy, dry, full-bodied, with a persistence that caresses the palate with a peak of flavor. The freshness and 'well-dosed' manifests itself through waves of citrus and flows for all the wine, making it vibrant, complex, an incredible finesse. The final envelops the entire mouth with a nice roundness; resurface notes of fruit and flowers that leave a trail mineral enjoyable. The aging potential is significant: at least 15 years of age. Aromas

Apricot, honey, acacia, almond, medlar, wisteria, grapefruit, barley, yellow peach, broom, yellow rose, apricot, hazelnuts, orange zest, lime zest, papaya, pineapple, hints of sage and thyme. Pairings It goes very well with vegetable soups, pasta sauces with fish and seafood, omelettes and vegetable pies. Mixed fried seafood, sushi, noodles with sea urchins, Thai, Indian curry, roast meats, shellfish. Also try with foie gras and terrine with spiced, saffron risotto, tofu, chicken in aspic, brains, sweetbreads. As an aperitif will be a success. Serving Suggestions Serving temperature: 10-12 °C in glasses for white wines of the body

Fattoria del Monticino Rosso Via Montecatone, 10 – 40026 Imola BO Italy

Tel: +39054242687 – info@fattoriamenticinorosso.it www.fattoriamenticinorosso.it