

Balia di Zola, located inside Modigliana municipality, in the Romagna hills, has a surface of 15 hectares, olive groves and vineyards, woods and broom, placed as amphitheatre around an old building of ancient origins. History tells of this Balìa presence already in 1700 as an important agricultural reality residence of the "Balitore", the person responsible for several holdings management.

Claudio Fiore and **Veruska Eluci** arrived in Romagna, as a family, in 1999 and the Balìa di Zola project has made its objective the Sangiovese di Romagna improvement. This is Sangiovese land and here this tradition is carried on not by chance.

At Balìa di Zola the job is firstly carried out in the vineyard, fruit of the acquired knowledge and competence, and of the believing that this territory offers all that is needed to create great wines. It all started with 2 hectares vineyard of about 40 years of age. This are now the base upon which we have worked and have provided the new implants grafts.

The producing vineyard is now about 5 hectares and this amphitheatre micro-climate is surely favorable for vine growing; south - south west exposure and a balanced soil do contribute to determine these wines character: elegant, of great structure and intensity.

Particular attention, while realizing the new cellar, has been put in the temperature control during all winemaking phases, as well as during the refining phase, both in barriques and bottle, to better favorite maturation and conservation of our wines, that have all the characteristics to last in time.



ENOLOGIST: Claudio Fiore

OWNER: Veruska e Claudio Fiore

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Olive Oil		
"Balìa di Zola" Olio d'Oliva Extra Vergine	soon available	-

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“Balitore” DOC Sangiovese di Romagna

Grapes 100% Sangiovese

Production area Modigliana, Forlì-Cesena • Romagna

Annual production 10-12.000 bottles/750ml

Vineyards general information **Average altitude** (above sea level): 250 mts; **Ground:** Marly-arenaceous and moderately calcareous; **Breeding:** spur pruned; **Plans/hectare:** 6500; **Production per plant:** 1 Kg

Winemaking Winemaking technique: delestage. All phases are carried at controlled temperature.

Organoleptical characteristics Of great polyphenolic extraction. To the nose it is intense, with geranium and cherry-fruit hints. The limited alcohol content and its freshness due to young tannins make this wine very enjoyable and with a pleasant and sapid final.

Matching food Roasted duck breast and grilled meat.

Tasting notes



“Redinoce” IGT di Forlì Rosso

Redinoce is the Estate's leading wine, with a very limited production. The label needs a special note: it is a picture of Claudio and Veruska oldest son - Vittorio - made when he was six. It is his way of representing Balìa di Zola: a big walnut tree waiting for the eagles to come and build their nest... from here the name REDINOCE (=King of the walnut tree).

Grapes 100% Sangiovese

Production area Modigliana, Forlì-Cesena • Romagna

Annual production 5.000 bottles/750ml

Vineyards general information **Average altitude** (above sea level): 250 mts; **Ground:** Marly-arenaceous and moderately calcareous; **Breeding:** spur pruned; **Plans/hectare:** 6500; **Production per plant:** < 1 Kg

Winemaking As the yeld per plant is very low, the grapes are personally selected by the owners. After the alcoholic fermentation the wine is refined in french oak barrels - renewed every year - for 12 months.

Organoleptical characteristics Of good structure, with thick tannins and good sapidity. The color is intense and deep. The bouquet is of great impact, with an explosion of red fruits and some vegetal notes. The final is appealing with mineral and spicy notes. A fine and elegant wine.

Matching food Perfect with roasted lamb with herbs and seasoned cheeses.

Tasting notes



"Zolarosa" Spumante Rosé BrutGrapes **100% Sangiovese**

Production area Modigliana, Forlì-Cesena • Romagna

Annual production 3.000 bottles/750ml

Vineyards **Average altitude** (above sea level): 300 mts; **Ground:** Clay general and Silt; **Breeding:** spur pruned; **Plans/hectare:** 6500; **information** **Production per hectare:** 60 q.li**Winemaking** After a traditional white wine making process the obtained rosé wine goes under a Sparkling Charmat (long) metod.**Organoleptical characteristics** Good acidity , fresh with a fine bead . At the nose stands out the delicate "rose" perfume but it is recognizable the delicate pink violet Sangiovese characteristic.**Matching food** To be serve at 8-10° C. It is suitable as an aperitif or as a table wine in accompaniment to cold meats and cheeses, fish and shellfish. White meats and boiled meat.**Tasting notes****2011 wine awards & reviews****VINI D'ITALIA 2011**
*Veronelli Editore*Redinoce 2007
Balitore 2009
Zolarosa Spumante 2009**I VINI D'ITALIA 2011**
L'Espresso Editore

Zolarosa Spumante 2009

14.5/20

**2010 wine awards & reviews****I VINI D'ITALIA 2010**
L'Espresso Editore

Redinoce 2007

15.0/20

**VINI D'ITALIA 2010**
*Gambero Rosso Slow Food*Redinoce 2006
Balitore 2008
Zolarosa 2008**I VINI DI VERONELLI 2010**
*Veronelli Editore*Redinoce 2007
Balitore 200892/100 GB
88/100 GB**ANNUARIO DEI MIGLIORI VINI ITALIANI 2010**
*Luca Maroni Editore*Redinoce 2007
Balitore 2008
Zolarosa Brut RoséIP 87
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*Veronelli Editore*Redinoce 2006
Balitore 200791/100 GB
87/100 GB**ANNUARIO DEI MIGLIORI VINI ITALIANI 2009**
*Luca Maroni Editore*Redinoce 2006
Balitore 2007
Zolarosa 2007IP 84
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Associazione Italiana Sommelier

Redinoce 2006

