



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 Balia 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 Balia 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 Balia 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 3 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.

Today they are the base of our work and have been our nursery for the grafts to use in the new implantations. Now the total surface has reached 6 hectares.



This amphitheatre's microclimate is surely very interesting for vine culture: south - south - west exposure and the presence of a balanced structured soil, with a marly-arenaceous frame and mildly well provided with limestone, importantly contribute to define these wines personality: elegant, with great structure and intensity.

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.

All operations in the vineyards are carried out manually. The culture system is spur cordon and during the winter pruning - carried out between December and January - we calculate to obtain about one kg of grapes as fruit for each plant.

Removal of sides hoots and pollarding are carried out in the middle of the year, defoliation to help ripening from the end of July. Normally in Balia di Zola we harvest between the end of September and the beginning of October, and grapes are collected in 20 kgs crates, with an accurate selection on the field.

Inside the cellar operations are quite simple, grapes de-stalking and their introduction inside fermentation tanks; control of the fermentation temperature (28 - 30° C), and use of delestage technique for a better extraction. When the alcoholic fermentation is completed (10 - 15 days), we carry out with the racking to support the start of the Malolactic fermentation. Refining varies according to the wine's typology.

Particular attention in the construction of the new cellar was given to the temperature control system in all stages of processing. Not least, in the process of aging in oak barrels and bottled, to encourage the best ripening and preservation of our wines that have all the characteristics to last for a long time.

ISOLA DOCG Albana secca



100% Albana • Winemaking technique: cold press maceration (13° C) for about 10-12 h, then undergoes a slow fermentation in stainless steel tanks at a controlled temperature of maximum 16-18° C. At the end of alcoholic fermentation proceeds with *Bâtonnage* technique until the month of January followed by racking and bottling.

🍷 Straw yellow with gold reflections color. The bouquet is with marked notes of hawthorn and apricot fruit. In the mouth is wide, dry and persistent. All in perfect harmony, it gives long and softening in

perfect balance • *It's accompanying the pleasantly lean appetizers, light soups, dishes based on eggs or fish* | Service temperature: 12-14 °C..

Production zone: Brisighella, Ravenna • Annual production: 2.000 bts/750ml • Average altitude (above sea level): 250 m • Soil: Marly-arenaceous and moderately calcareous • Breeding: "Pergoletta Romagnola" • Plants per hectare: 4.000 • Production per plant: 1,50 Kg

BALITORE Romagna DOC Sangiovese Superiore



100% Sangiovese • Winemaking technique: *delastage*. All phases are carried at controlled temperature.

🍷 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 • *Roasted duck breast and grilled meat.*

Production zone: Modigliana, Forlì-Cesena • Annual production: 25.000 bts/750ml | 1.000 bts/375ml • Average altitude (above sea level): 250 m

• Soil: Marly-arenaceous and moderately calcareous • Breeding: Spur cord • Plants per hectare: 6.500 • Production per plant: 1,00 Kg

REDINOCE Romagna DOC Sangiovese di Modigliana Riserva



Redinoce (*King of the walnut tree*) is the Estate's leading wine, with a very limited production.

100% Sangiovese • As the yield per plant is very low, the grapes are personally selected by the owners. After the alcoholic fermentation (natural yeast) the wine is refined in French oak barrels - renewed every year - for 12 months.

🍷 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 • *Perfect with roasted lamb with herbs and seasoned cheeses.*

Production zone: Modigliana, Forlì-Cesena • *Annual production:* 5.000 bts/750ml | 150 bts/1.5L • *Average altitude (above sea level):* 250 m • *Soil:* Marly-arenaceous and moderately calcareous • *Breeding:* Spur cord • *Plants per hectare:* 6.500 • *Production per plant:* <0,80 Kg

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