



FATTORIA ZERBINA

ROMAGNA

FACT SHEET



OWNER

Cristina Geminiani

PRODUCTS

White Wines:

Trebbiano di Romagna, Dalbiere

IGT Ravenna Bianco, Tergeno

Albana di Romagna Passito, Arrocco

Albana di Romagna Passito, Scacco Matto

Red Wines:

Sangiovese di Romagna Superiore, Ceregio

Sangiovese di Romagna Superiore, Vigna Querce

Sangiovese di Romagna Superiore, Torre di Ceparano

Sangiovese di Romagna Superiore Riserva, Pietramora

IGT Ravenna Rosso, Marziano

SIZE OF THE VINEYARDS

The vineyards cover 29 Hectares around the farm buildings.

LOCATION OF THE VINEYARDS

Fattoria Zerbina, named after a local warm southerly wind, is located at Marzeno in Romagna near Faenza, where the land begins to rise towards the Appennines that divide Romagna from Tuscany.

SOIL

Clay, limestone and a little sand for the "Pietramora" and "Marziano".

GRAPE VARIETIES

Dalbiere : 100 % Trebbiano

AS : 100% Albana

Tergeno : 45% Albana (late harvest) 55 % Chardonnay

Arrocco & Scacco Matto : 100 % Albana (botrytis-affected late harvest)

Marziano : 70 % Sangiovese, 15 % Cab Sauv, 15% Merlot & Syrah

All other reds : at least 90% Sangiovese, plus very small quantities of Cab Sauv, merlot, Syrah & Ancellota

AVERAGE AGE OF THE VINES

Most of the red varieties are 30 years old. The Trebbiano for the "Dalbiere" was planted about 25 years ago, the other whites being 10 to 15 years old.



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AVERAGE PRODUCTION

An average of 45 Hectolitres per Hectare, giving about 15 000 cases per year.

VINIFICATION AND AGEING

White :

The white grapes, except those for the sweet "Scacco Matto", are harvested during the first three weeks of September. For the "Dalbiere" the Trebbiano ferments in temperature controlled stainless steel tanks and ages in them for another three months. For the "Vicchio" two different types of vinification are employed. The Trebbiano and Chardonnay ferment in stainless steel tanks, the Sauvignon in French oak barrels. After blending, this wine is bottled without further ageing. For the "Tergeno" both Chardonnay and Sauvignon are vinified in barrels, where ageing for 8 months takes place on the lees. 'Bâtonnage' is done regularly. Prior to release the wine ages for another year in bottle.

The local Albana-grapes for the "Scacco Matto" are harvested from the end of October until mid-November. Several selections, at least five, are made in the vineyard in order to obtain 100 % botrytized bunches. A fermentation in new French oak barrels is followed by ageing a further 16 to 18 months. Prior to release the wine is kept in bottle for another 16 to 18 months.

Red :

For the reds harvest takes place during the first three weeks of October. They all undergo fermentation at temperatures of up to 32°C in stainless steel tanks. Maceration follows during about two weeks. The 'ordinary' "Ceregio" ages for 7 to 8 months in tanks. The "Ceregio - Vigna delle Querce" and the "Pietramora" stay for one year in French oak barrels; the "Torre di Ceparano" and the "Marziano" for 15 months. For the "Ceregio -Vigna delle Querce" and for the "Torre di Ceparano" in one to three years old barrels; for the "Pietramora" and the "Marziano" one third new, the remainder being one and two years old. Both the "Pietramora" and the "Marziano" are kept in bottle for one year, prior to release.

TASTING NOTES

The full range, from the young red and white wines, through the superb red riservas, to the outstanding dessert wine, is of world class quality. These wines have breed, elegance, depth of flavour and a personality rarely found in Italy, even in neighbouring Tuscany.

The "Dalbiere" is a good example of the possibilities of the Trebbiano variety. Ripe aromas of melon and spices on the nose. The palate is quite rich with a good acidity. The "Vicchio" is well marked by the characteristic Sauvignon flavours, without dominating however. "Tergeno" is a rich, well-balanced wine with perfectly integrated oak flavours.

The "Ceregio" is a pleasant wine for young drinking. On the nose, blackberry, cherry, peppery and spicy flavours. On the palate supple and fresh. The "Vigna delle Querce" has a slightly different 'terroir', giving a bit more structure to the wine. The year in casks adds to this structure



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and some complexity. The aromas are rich with very ripe fruit (strawberry, figs), leather and spices.

Thanks to the different, separately vinified clones and to the cooler north east exposure of the vineyard, the "Torre di Ceparano" has depth and real breeding. The flavours can be characterized as raspberry, violets, tobacco and vanilla. The palate reveals strong tannins reinforced by the ageing in casks of mainly French and some American oak.

"Pietramora" is produced only in the best vintages. The grapes come from the "Vigna del Boschetto" vineyard where exclusively a selection of Sangiovese with small individual berries is planted. Accordingly this wine contains packed black berry and black cherry fruit, with scents of cedarwood and earth.

"Marziano", a blend of Sangiovese and Cabernet Sauvignon, is a fleshy and well-structured wine with loads of attractive pure black fruit flavours, cedarwood, liquorice, dark chocolate and tea leaves. The excellent depth, elegance and complexity make this is a wine of great distinction !

Both the "Pietramora" and "Marziano" rank with the elite of Italy's greatest wines.

"Scacco Matto" means checkmate in Italian and it is not without reason that Zerbina's 'passito' bears this name... This is an opulent wine with perfumes of honey, almonds, orange peel and blossom, 'crème brûlée' amongst many others. Thanks to yields of sometimes 10 Hectolitres per hectare, a rich concentration, high acidity and great length.

MARKETING

Export to numerous countries including the United States, Canada, Japan, Australia and all of Europe. In Italy most of the top restaurants carry at least one and often more Zerbina wines including Gualtiero Marchesi, Antica Osteria del Ponte near Milano and Don Alfonso 1890 in Naples.

NOTES ON THE PROPERTY

Zerbina is one of Italy's greatest estates. Nearly all the country's top restaurants carry Zerbina, and the flagship wine, Marziano, has won the Gambero Rosso 'Tre Bicchieri' award for 6 of the last 7 vintages (which may be a record for any Italian wine !)

Cristina Geminiani trained in enology at Bordeaux University, after obtaining a degree in agronomy in Milan. Her husband, Alessandro Masnaghetti, is a journalist - he used to be responsible for the compiling of the Veronelli wine guide, and now has his own publication called Enogea. The couple travel extensively and are passionate about wine in general. They spend a lot of time studying techniques in France and elsewhere, and this is evident in the quality of wine at Zerbina. Under Cristina's capable management the Zerbina estate has risen to achieve a par with Italy's leading names. This in spite of Romagna not enjoying the same fame as Tuscany or even the Veneto. Serious efforts have been made in the vineyards and cellars to



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produce wines that are perfection in their categories, showing polish, charm, depth and distinction. Zerbina is a name to be respected and sought after.