

THE SOURCE
FATTORIA ZERBINA
EMILIA-ROMAGNA



2024 BIANCO DI CEPARANO, ALBANA SECCO

PRODUCER OVERVIEW

Cristina Geminiani doesn't make wine to impress; she wants to reveal something true about Romagna and Sangiovese from the eastern Apennine hills. The sun is reborn every morning over the Adriatic to greet her vines, flooding its salty, serene mists through the vines. A compelling counterpoint to the often solemn tone of Tuscan Sangiovese, Cristina's renditions of this most noble of Italian grapes are bright, jubilant expressions still Italian-stamped with expected structure and longevity hallmarks. A duality within her range plays out in contrasting styles, where Ceregio and Poggio Vicchio delicately balance charm and seriousness, and her wines, like Pietramora, are classically framed with firmer tannins and measured poise. And there's her precious Albana, a variety she is most known for in Italy. A parallel talent to Riesling and Chenin Blanc in versatility, her dry and racy Bianco di Ceparano, and the sticky sweet, botrytised Romagna Albana Passitos are all tightened by high natural tension and with generous and inviting Adriatic salinity.

CELLAR NOTES

Bianco di Ceparano is 100% Albana fermented in steel for 18-20 days and aged in concrete in fine lees until bottling in spring.

