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<https://godello.ca/2020/10/14/the-confidence-of-romagna-albana-and-sangiovese/>

The confidence of Romagna Albana and Sangiovese

by Michael Godel

Afford me the opportunity to explain something about Romagna albana and sangiovese. The endemic white and widely planted red are ready to be heard from out of Italy's Emilia-Romagna region, a northerly Italian province extending from the Apennine Mountains to the Po River. Together they form a brave little raft in a sea of vinous confusion and do so differently, with a confident and self-assured tone. Listen up. As long as grapes and wines exist there will be a few *dissadatti* who will cavort them in a spirit of *affronto*, that is to put them deep into the clay. Faenza is the historical centre and the surrounding hills are filled with a set of clays so impressive it simply is the local *terroir*. While more famously Tuscan, it is the sangiovese that come off vines emerging from these variegated clays speak that speak a vernacular of high tonality and power. There may be a tendency to make Romagna sangiovese an appanage of the Tuscan but truth be told it must be considered a varietal world unto itself.

The world was poised to change, forever to exist in a bubble unlike any time before and yet there we were, a gaggle of wine journos who had just completed eight days of Antepime di Toscana. With a calming mid-afternoon February 22nd sun overhead we were gathered at 3:00 pm in Montalcino's Piazza Cavour, awaiting the transfer by bus to Faenza. "Train wheels (were) runnin' through the back of my memory," and next stop on this Italian tour was **Anteprima Romagna Sangiovese, the 15th edition of Vini ad Arte held at Casa Spadoni**. My headphones continued to sound out, "someday, everything is gonna sound like a rhapsody, when I paint my masterpiece."

Quando Il Sangiovese é un capolavoro indeed.[...]

Bertinoro, Mauro Sirri, 100-350m, light clay-loam soils with limestone and spungone, harvest 20 days early, salinity [...]

Reviews

***** Celli Romagna Albana Secco DOCG I Croppi 2019

(<https://www.winealign.com/wines/126957->

Celli-Romagna-Albana-Secco-Docg-I-Croppi-2019) (893288, \$22.85, The Small Winemakers Collection)

Celli in the zone of Bertinoro dates back to 1963. From the sub-zone of Fratta-Maestrina and soils of clayey-limestone. The oenologist is Emanuele Casadei whose family (along with the Sirri) have been custodians since the beginning. Lovely albana with developed lemon preserve, almost marmalada but dry and energetic. Fleshy too. The saltiness works well to foil the healthy alcohol spirit.

Drink 2020-2023.

Tasted blind at Vini Ad Arte, Casa Spadoni, Faenza February 2020

Celli Romagna Sangiovese Bertinoro Riserva DOC Bron & Ruseval 2017

(<https://www.winealign.com/wines/127755-Celli-Romagna-Sangiovese-Bertinoro-Riserva-Doc-Bron-%26-Ruseval-2017>)

Celli in the zone of Bertinoro dates back to 1963. From the sub-zone of Fratta-Maestrina and soils of clayey-limestone. The oenologist is Emanuele Casadei whose family (along with the Sirri) have been custodians since the beginning. Lots of wood but also substance. Ripeness and plums, namely Damson. Peppery, ambitious, structured.

Drink 2020-2023.

Tasted blind at Vini Ad Arte, Casa Spadoni, Faenza February 2020