



CELLI

AZIENDA AGRICOLA IN BERTINORO - ITALIA







Bertinoro, like nothing else in Romagna

Bertinoro, in the North of Italy, has been the meeting point between the Adriatic and the Apennines, that is, between land and sea since ancient times.

The intermingling starts with the sea breezes that arrive here and mitigate the climate and continues with the legacy of the 'Spungone'.





Roman amphorae - T. Aldini Museum of Forlimpopoli - Image used with permission of Mibact, Dir. Reg. dell'Emilia-Romagna.

A land of ancient traditions

Viticulture was first introduced in Romagna by the Etruscans. Since the 1st century B.C. the area around Bertinoro has been renowned for wine production. Wines were exported via the harbour of Rimini under the name “Il Cesenate” (from Cesena) as Pliny the Elder called them.

Evidence of Bertinoro winegrowing vocation is the notable finding of Roman amphorae hosted in the museum “Tobia Aldini” in the nearby town of Forlimpopoli.



Spungone

‘Spungone’, is the calcareous rock of organic origin that formed in the shallow waters as Romagna emerged from the sea.

This rock, combined with the presence of active limestone, gives the area’s wines their unique characteristics: dense and ripe tannins, a sapid note and a rich fruit expression.



Celli winery, a history

The tradition of wine in Romagna tells a popular and peasant tale, a story of extraordinary yet simple people who kept a patrimony of wine-growing culture alive on which we can now draw generously to produce today's quality.

This is also the story of Celli, since 1965 in the capable hands of the Sirri and Casadei families, nicknamed Bron and Rusèval. Initially, the company's growth was based around the peasant values of simple, well-made wines, while over the years Celli has become a reference point for the classic character of this territory.

Today the company produces wines that express typicality and balance, from an array of vineyards located around the town of Bertinoro.



We respect Nature

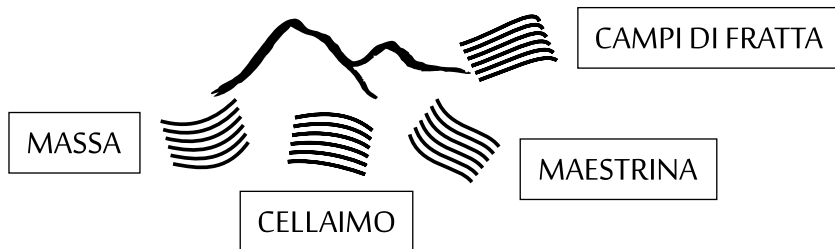
The Celli company cultivates 35 hectares of vines and grapes are certified organic. Sulphites content is far below the maximum level permitted in organic production.





Bertinoro

Our vineyards



MASSA: It has a view over the Savio river valley. Soils are rich in silt, with moderate clays and sand, powerful carbonates and limestone. Facing Est/South-Est.

CELLAIMO: Soils are a mix of silt, clay and sand and hide the Spungone at depth. Facing North/ North-West.

MAESTRINA: light soils that mix silt, clay and sand, boast an abundant presence of active limestone and Spungone. Facing North/North-east.

CAMPI DI FRATTA: Clear clay, silt, abundant limestone and presence of chalk. The Adriatic winds here meet the air coming from Monte Maggio, creating a unique microclimate. Facing Est/South-Est.



Bron & Rusèval

The wines of this collection have the full character of the selections made in the vineyard and are designed for lengthy ageing. These wines enhance Bertinoro's tannic imprint and are rich and mellow, with long maceration and special care to preserve the salinity in the palate.

They are released after a long ageing in the bottle that aims to bring a faithful territorial interpretation to the wine, which can face the passing of time with ease.



Bron & Lusèval
CHARDONNAY

CELLI

Bron & Lusèval
SANGIOVESE BERTINORO

CELLI

Bron & Lusèval
SANGIOVESE - CABERNET

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Bron & Rusèval

BRON & RUSÈVAL SANGIOVESE RISERVA BERTINORO

100% Sangiovese grapes, Maestrina vineyard, 12,000 bottles produced, ageing 12 months in barrique and 24 months in the bottle.

BRON & RUSÈVAL CHARDONNAY

100% Chardonnay grapes, Cellaimo vineyard, 7,000 bottles produced, fermentation in barrique and bottle ageing.

BRON & RUSÈVAL SANGIOVESE CABERNET

60% Sangiovese, 40% Cabernet Sauvignon grapes, Maestrina vineyards, 15,000 bottles produced, ageing 12 months in barrique and in the bottle.

LE GRILLAIE

Riserva
DENOMINAZIONE DI ORIGINE CONTROLLATA
Sangiovese Superior



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Riserva
LE GRILLAIE
Sangiovese Superior



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Sangiovese

LE GRILLAIE SANGIOVESE SUPERIORE

100% Sangiovese grapes, Massa and Maestrina vineyards, 85,000 bottles produced, fermentation in stainless steel vats and ageing in concrete tanks.

LE GRILLAIE RISERVA SANGIOVESE SUPERIORE

100% Sangiovese grapes, Massa and Maestrina vineyards, 35,000 bottles produced, fermentation in stainless steel vats and ageing in 30 hl oak barrels.



Albana

Albana was the first Italian white wine to obtain the DOCG (Denomination of Controlled and Guaranteed Origin) in 1987.

This grape variety has unique characteristics and is highly suited to the limestone soils of Bertinoro.

It is cultivated since ancient times in Romagna, where Etruscans introduced it.

“Oh wine, I shouldn’t be drinking you in such a humble cup, I should DRINK YOU IN GOLD (BERTI IN ORO)” Galla Placidia, the Roman emperor Theodosius’s daughter, exclaimed after sipping the bright yellow Albana, according to legend.



Le Albane

I CROPPI ALBANA DRY

100% Albana grapes, Maestrina and Fratta vineyards, 35,000 bottles produced, fermentation and ageing in stainless steel vats.

LE QUERCE ALBANA SWEET

100% Albana grapes, Maestrina and Fratta vineyards, 10,000 bottles produced, fermentation and ageing in stainless steel vats.

SOLARA ALBANA PASSITO

100% Albana grapes, Maestrina vineyard, 5,000 bottles produced, late harvest, fermentation in stainless steel vats and barrique ageing.



CAMPI DI FRATTA

Remagna
DENOMINAZIONE DI ORIGINE CONTROLLATA
Pagadebit

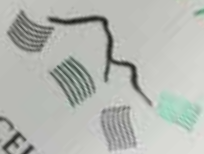


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VITICOLA IN BERTINORO - ITALIA

CAMPI DEL LAGO

Remagna
DENOMINAZIONE DI ORIGINE CONTROLLATA
Pagadebit Frizzante

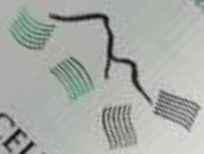


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VITICOLA AGRICOLA IN BERTINORO - ITALIA

POGGIO FERLINA

Remagna
DENOMINAZIONE DI ORIGINE CONTROLLATA
Trebbiano



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VITICOLA AGRICOLA IN BERTINORO - ITALIA

Pagadebit e Trebbiano

CAMPI DI FRATTA PAGADEBIT

100% Pagadebit grapes, Cellaimo and Fratta vineyards, 15,000 bottles produced, fermentation in vats and bottle ageing.

CAMPI DEL LAGO PAGADEBIT FRIZZANTE

85% Pagadebit, 15% Chardonnay grapes, Cellaimo and Fratta vineyards, 25,000 bottles produced, fermentation in vats and bottle ageing.

POGGIO FERLINA TREBBIANO

85% Trebbiano, 15% Chardonnay grapes, Massa and Cellaimo vineyards, 20,000 bottles produced, fermentation in vats and bottle ageing.



CELLI BRUT
BRUT NATURE



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AZIENDA AGRICOLA IN BERTINORO - ITALIA

TALANDINA
ALBANA SPUMANTE



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Sparkling wines

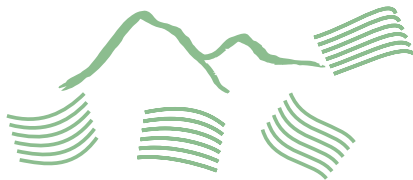
CELLI BRUT NATURE

70% Trebbiano, 30% Chardonnay grapes, Cellaimo vineyard, 7,000 bottles produced, fermentation and ageing in autoclaves for 8 months and bottle ageing.

LA TALANDINA ALBANA SPARKLING SWEET

100% Albana grapes, Maestrina vineyard, 7,000 bottles produced, late harvest, fermentation and ageing in autoclaves and bottle.

BERTINORO



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