



# SERENARO

FORLÌ - IGT - BIANCO  
ORGANIC WINE

A scintillating gold, its nose a cornucopia of blossoms flanked by magisterial notes of apricot and peach. On the palate is a wealth of citrus fruit and zest, which superbly complement the tangy, mineral-salt impressions classic to these soils. A crisp, fresh wine with great character. Our family's only white wine, its accents are as light as a bare-footed dash through the meadows beneath a serene and luminous heavens. The name Serenaro was suggested by the dialect term *sarner*, the wind that brings clear skies, which Dante refers to in the Paradiso of his Divina Commedia. (Paradiso, Canto XXXIII, vv. 79-81)

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Grape:	100% Famoso di Cesena <small>indigenous</small>
Production:	Kg. 0.8-1 for each plant
Yield per Ha:	5.300 plants
Training system:	Guyot
Harvest:	First week of September, made by hand.
Soil:	Red clays and Messinian age sands
Winemaking:	In stainless steel containers in absence of oxygen, four months of maceration on skin
Ageing:	10 Months



750 ml e

