



Romagna DOCG Albana Secco

DENOMINATION	ROMAGNA ALBANA DOCG SECCO
VARIETAL	Albana 100 %
ALCOHOL LEVEL	13% vol.
AREA	Emilia-Romagna
SURFACE	Hills
ALTITUDE	150 - 550 m
SOIL TYPE	Calcareous and clay
PLANT DENSITY	3500 vines per hectare
VITICULTURAL TECHNIQUE	Guyot, double arched
HARVEST PERIOD	End of August

VINIFICATION AND FINING

TECHNICAL INFORMATION

The grapes used to make this wine are harvested in the Romagna hills by hand, followed by destemming and pressing. The juice is fermented in 300 hl tanks at 16-19°C for 8 days. The wine is stored in stainless steel tanks for 3-6 months prior to bottling.

TASTING NOTES

Straw-yellow in colour with light greenish hue. On the nose, this wine has a wide range of delicate flavours, including persistent scents of peach and acacia flowers. The palate is fresh, minerally and savoury, the flavours reflect the nose, coupled with a long, velvety, round and full mouth.

FOOD MATCHINGS

Romagna Albana DOCG Secco 2016 is a good match for fish and vegetarian dishes, including gnocchi with cheese.



CAMPAIGN FINANCED ACCORDING TO
EC REG. N. 1308/13

