



ROMAGNA
denominazione di origine controllata e garantita
ALBANA
SECCO



Grapes are destemmed before being transferred to press. Soft press and drain to tank for cold static settling. Transfer of clean juice to temperature controlled stainless steel fermentation tank. Fermentation at controlled temperature 15°C. Ageing in stainless steel tank with battonage for 4 months.

GRAPES: Albana

PRODUCTION ZONE: Castalbolognese

CONTENTS: 0,750 lt.

ALCOHOL CONTENT: 13,50% vol.

RESIDUAL SUGAR: 2 gr./lt

CHARACTERISTICS: The grapes, harvested at the peak of maturity in the second decade of September, are vinificated according to the traditional way

SERVING SUGGESTIONS: Goes well with mature cheeses, first dishes and white meat

SERVING TEMPERATURE: 10-12°C