



ROMAGNA ALBANA

denominazione di origine controllata e garantita

PASSITO



The grapes grown in the first hills of Castel Bolognese, are harvested in the last decade of September, starting a long path of drying. The slow passing of time and a late ripening give the fine Albana grapes unique characteristics, giving the wine a great structure and volume, with notes of dried fruit and apricot in syrup.

GRAPES: Albana

PRODUCTION ZONE: Castelbolognese

CONTENTS: 0,500 lt.

ALCOHOL CONTENT: 13,00% vol.

RESIDUAL SUGAR: 130 gr./lt

CHARACTERISTICS: Colour is yellow with iridescent reflections. Intense aroma, with typical note of ripe fruit, honey and acacia flowers. Taste delicately sweet, soft, velvety, sweet and pleasantly fruity

SERVING SUGGESTIONS: The best match is with desserts and petit fours. It pairs beautifully with aged or blue cheeses.

SERVING TEMPERATURE: 12-14°C