



PRODUCTION AREA:Romagna Hillside

WINEMAKING PROCESS: Albana grapes are destemmed, crushed and gently pressed to extract

just the best fraction of juice. Fermentation in concrete tank for 15 days at controlled temperature

16-18°C. Ageing on the lees for 6 months.

TASTING NOTE: Albana, the first Italian white wine to obtain D.O.C.G certification, is made from grapes

grown in the hilly areas of Romagna. Straw yellow with greenish glints, this wines shows a nose of

acacia and yellow fruits. The flavor is dry with fresh acidity and savory traces of the nearby sea.

SERVING SUGGESTIONS: Goes well with light first dishes, fish, vegetablesand delicate cheeses



SERVING TEMPERATURE
10 - 12°C



ALCOOL
9



GRAPE VARIETIES
Albana