



Belladama

On the nose, hints of citrus fruits, white flowers and aromatic herbs.
On the palate, the aromatic framework ranges from lemon, grapefruit, a touch of blond orange, sage and rosemary.

GRAPES

100% Albana



VINEYARDS OF ORIGIN

Brisighella, 200/300 masl

SOIL

Ocre sands

YIELD PER HECTAR

5.000 kg/hectare; 1 kg per plant

ROMAGNA ALBANA SECCO DOCG

VINIFICATION

The vinification without the skins, through slow traditional pressing in a soft wine press. Fermentation in stainless steel vats at a controlled temperature.

AGEING

10 months in non-vitrified concrete vats, with periodic battonage on the fine lees, and at least 4 months in the bottle.

ALCOHOL 13,5% vol.

SIZES 0,75 l

