



ROMAGNA ALBANA SECCO DOCG

VINIFICATION

Vinification in absence of skins with soft pressing. Fermentation in 225 l oak barrels 50% first passage.

AGEING

9 months in barrique, and at least 15 months in bottle.

ALCOHOL 13,5% vol.

SIZES 0,75 l

Farfarello Brix

Golden yellow color, intense. Full and complex nose plays on citrus and mineral notes dictated by the terroir with marine memories. Notes of yellow fruit enrich the olfactory pleasantness. On the palate it enters with great style, the fruits perceived on the nose return impetuously, mineral and saline notes give strength lengthening the drink; an 'excellent acid vein supports the sip from good fatness and pulp in the center of the mouth. It presents a slight tannic texture, typical of the grape variety.

GRAPES

100% Albana



VINEYARDS OF ORIGIN

Brisighella

SOIL

Ochre sands

YIELD PER HECTAR

5.000 kg/hectare; 1 kg per plant

