

## CINQUANTACINQUE

ROMAGNA ALBANA SECCO DOCG - Dry -



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**Notes:** Albana di Romagna was the first Italian wine to achieve the DOCG identification, in 1987.

**Grape variety:** Albana 100%.

**Analytical data:** dry white wine.

**Alcohol volume:** 15,5% vol.

**Production area:** Dozza Imolese hills.

**Soil:** mix of limestone and clay.

**Altitude:** 380/393 ft. a.s.l.

**Max grape production:** 8 tons/hectare.

**Crushing:** late harvest by cutting the branches around the end of September, beginning of October. The bunches are picked up manually and undergo through a cold maceration, for 24 hours, of the skins with the must. In this way the characteristic fragrances of this typical vine are exalted. It's then vinified in white. Concrete or stainless-steel tanks are used for fermentation before aging on the fine lees.

**Storage:** in concrete tanks or stainless steel tanks.

### ORGANOLEPTIC PROPERTIES

**Color:** intense, golden yellow.

**Bouquet:** fruity with peach and apricot scents with a slight citrus accent; floral accents of gorse, honey and peach flowers. Elegant and persistent nose.

**Taste:** great body and well balanced in its important alcohol content. Smooth, round and vibrant in its lively tannins.

**Wine maker's opinion:** the ideal wine for pairing with pasta "au gratin" in the oven, risotto, broth and even with fish soups or shellfish.

**Serve at:** 8-10 °C.