

CINQUANTACINQUE

ROMAGNA ALBANA SECCO DOCG - Dry -



AWARDS



Mention of Excellence
EMILIA ROMAGNA DA BERE 2022/23
AIS EMILIA E AIS ROMAGNA



GOLD
96/100 POINTS
USA WINE
RATINGS 2022



THE WINEHUNTER
AWARD 2022
Merano Wine Festival



SILVER
90/100 POINTS
DECANTER WORLD
WINE AWARDS 2021



4 GRAPPOLI
BIBENDA 2021

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% 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: full scent of sage and all herbs as rosemary and thyme with final delicate notes of ripe apricot and pineapple; floral accents of jasmin, with an 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: 10-12 °C.