

55 - CINQUANTACINQUE

ROMAGNA ALBANA
PASSITO DOCG



AWARDS



INTERNATIONAL
WINE CHALLENGE
2021: COMMENDED

Grape variety: Albana 100%.

Analytical data: sweet white wine.

Alcohol volume: 14,5% 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 and vinification: the shoots are cut by hand towards End of September /beginning of October and left on the wires for drying in the fields for about 15 days. This method helps to increase the aromatic characteristics which are typical of this wine. Bunches, partially dried, are then laid on a lattice of reeds to complete the drying cycle up to 3 months. Soft pressing and fermentation process under controlled temperature procedure, in order to maintain the characteristics of this wine unchanged. Part of the must are then processed under cryo-maceration. Long aging of most valuable lees.

Storage: wood and stainless steel tanks.

ORGANOLEPTIC PROPERTIES

Color: golden yellow, with intense amber hues.

Bouquet: delicate, fruity with almond and ripe apricot notes. Elegant and intense nose.

Taste: soft, harmonious, delicately sweet. Well balanced sweetness and alcohol.

Wine maker's opinion: the ideal wine for pairing with dry cookies and all kind of biscuits. It's perfect for aged and seasoned cheese.

Serve at: 14-16 °C.