

XVXI

Albana Passito DOCG



Albana Passito, one of the “icon-wines” of Romagna is grown in vineyards averaging 30 years old planted in clay mineral rich soil.

HARVEST: After a careful evaluation of the maturity and rigorous selection of the clusters in the vineyards, our grapes are picked by hand in boxes in September.

VINIFICATION: Grape crushing starts after the drying process of 1.5-2 months which concentrates the natural sugar and flavor. Then follows a soft pressing of the grapes and separation of the juice from the solids. Fermentation occurs in stainless steel at controlled temperature between 18-20 degrees C with selected yeasts.

TASTING NOTES: Complexity and richness. The color is golden yellow with amber shades. The nose is distinguished by dried fruits and citrus, apricots, dried figs and orange zest intertwined with hints of honey and white flowers. A soft and elegant finish with a splendid harmony between the acidity and sweetness.

Denomination Romagna Albana DOCG
Passito

Grapes 100% Albana di Romagna

Alcohol content 14% Vol

Size 0,50 lt.

Serving temperature 8-10°C.

Serving suggestions

Surprisingly interesting dessert wine with blue-, herb and aged cheeses like Fossa cheese or Gorgonzola. Dry pastries like Scroccadenti, are dry biscuits with fennel spices and almonds.