

LA SABBIONA



GIULIA

Classification: white raisin wine

Type of grapes: Albana

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D.O.C.G.

Yield per hectare: 70 q.li

Altitude of the vineyard: 50 m.

Training system: Guyot

Plant density: 2500 vines per hectare

Harvest time: 20th-25th of September

Process of drying: in crates placed in an aired room for 50-60 days

Vinification: grape crushing and soft pressing of the grapes, static decantation, fermentation and refinement in barriques for 11-12 months

Duration of fermentation: very slow, several months

Bottling time: December, January

Alcoholic content: 14% vol.

Colour: intense golden yellow

Nose: aromatic bouquet typical of Albana, persistent with scents of dried fruit and spices.

Tasting notes: smooth and soft, with a good body and persistency

Serving temperature: 12-14°C

Food matches: meditation wine, ideal match for biscuits and usually for candied fruit.

