

LA SABBIONA



Giulia



Type: White Passito

Grape variety: Albana 100%

Denomination: Romagna DOCG Albana Passito

Yield per hectare: 70 q

Altitude of the vineyard: 80 m

Training system: Guyot

Planting density: 2700 plants per hectare

Type of cultivation: SQNPI certified integrated pest management with low environmental impact

Harvest period: Beginning of September and drying in boxes located in a ventilated room for 40-50 days

Vinification: crushing, destemming and soft pressing of the grapes, start of fermentation in steel, end of fermentation and aging in barrique for 11-12 months.

Duration of fermentation: very slow for several months

Bottling period: December, January

Alcohol content: 14.5% vol.

Aging capacity: 1 to 5 years

Color: Intense golden yellow

Smell: Aromatic, characteristic of Albana, persistent with hints of dried fruits and spices.

Taste: Velvety and soft, with good body and persistence.

Ideal serving temperature: 12°C

Pairings: Meditation wine, suitable for accompanying dry pastries in general or with candied fruit and sweet tortelli.

Available bottle formats: 0.50 litres