



UMBERTO CESARI

ALBANA

ROMAGNA ALBANA DOCG

GRAPES

100% Albana di Romagna

SOIL TYPE

Clayey.

AVERAGE AGE OF THE VINES

15 years

YIELD PER HECTARE

8 tons.

VINIFICATION

Fermentation in cocciopesto amphorae and cement tanks at a controlled temperature of 16°C.d

AGEING

3 months in cocciopesto amphorae and cement tanks.

ALCOHOL CONTENT

13% vol



AVAILABLE SIZE

0,750 l

SERVING TEMPERATURE

8/10 °C

COLOUR

Rich straw yellow with gold highlights.

BOUQUET

Apricot, melon, citrus peel, enriched with broom and peach blossom.

TASTE

Dry and pronounced, with good body and fruit. Superb finish highlighted by subtle tannins.

MATCHING TO

Ideal with pasta (including stuffed pasta), fish dishes, white meats, salads, or served chilled as an aperitif. Perfect with sushi and international cuisine.