



Albana DOCG

This is the first white wine to become D.O.C.G. The color is straw-yellow – almost golden – with a typical smell. The flavor is pleasantly fruity.



Romagna DOCG Albana Secco



Albana



90 q.li per hectare



Castel S.Pietro T. hills (BO)



1 - 2 years



10 - 12° C



Light maceration with temperature-controlled marc that follows thermo-conditioned white fermentation of the free-run must.



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It's perfect with starters, fish dishes, light courses, and white meat.



0,75 liters

DALFIUME
NOBILVINI