



ALBANA DI ROMAGNA has been the first Italian wine to receive the DOCG designation. It is the indigenous grape par excellence in Romagna, and its origins have been lost in the mists of time. The first references to this wine date back to the Romans, who considered it as an excellent and high-value wine. It seems that the name comes from the Latin word “albus” (white) and that the vine was brought to Italy from Cisalpine Gaul by the Roman legionaries during the military campaigns.

ALBANA DI ROMAGNA is a peculiar wine which organoleptic qualities can be rarely found in other white wines. The strong yellow fruits scents, such as peach, apricot, plum, citrus fruits and figs beautifully harmonize with luxurious aromas of broom, honey and peach flowers, and will make you fall in love with this precious and noble white wine.

## *Albana di Romagna DOCG "Afrodite"*

### GRAPE VARIETIES

*Albana*

### WINEMAKING

*Vinification in purity only in the best years. After an accurate thinning out of grapes at late June, an off the skins fermentation is carried out to obtain a better quality and a middle-late vintage, using specified selected leaves in high-quality new oak barriques using the “batonnage” method. After a short period, it is aged for at least 6 months in bottles.*

### ANALYTIC DATA

*Alcohol content: 13-14 % vol.*

### ORGANOLEPTIC CHARACTERISTICS

*Straw yellow color.*

*Wide, spicy and very persistent aroma.*

*Dry, armonic, full-bodied taste.*

### GASTRONOMY

*It goes well with the whole meal, particularly with broths and soups, pasta, roast meat, grilled vegetables, white meat and fish in general.*

*Serving temperature 14-16°C*

AVAILABLE FORMATS

*75 cl*

