



CELLI

AZIENDA AGRICOLA IN BERTINORO ~ ITALIA

## SOL ARA 2018 ROMAGNA DOCG ALBANA PASSITO

### TECHNICAL FEATURES

Wine type:	Albana Clone Campadrona, Clone Gentile
Grapes:	100% Albana
Area of Origin:	Bertinoro
Vineyard	Maestrina
Bottles produced:	6000 (0.5 l)
Vine Grown Surface:	2.20 ha
Exposure	North- east
Soil	clayey mixture, with presence of active limestone
Oenologist	Casadei Emanuele
Planting density	5000
Training System	"Gujot" (upside down)
Production per ha	35 quintals per Ha
Colour	Bright golden yellow
Bouquet	Apricot and dried fruits with citrus notes
Taste	Sweet but balanced by acidity and by a light tannic presence, fine and elegant, medium structure
Aging	8 months in barrique
Food Match	Fine tea cakes, also with chocolate, cheese with herbs, pit cheese with fruit jams and acacia honey

### ANALYTICAL DATA

Alcohol strength	13.25 % Vol., potential alcohol strength 19.80% Vol.
Residual sugars	110 g/l
Volatile acidity	0.67 g/l
Total acidity	5.5 g/l
Net dry essence	32 g/l
Sulphurous	106 mg/l
Free sulphurous	35 mg/l



### 2018 VINTAGE FEATURES

The Albana Passito (wine made of dried grapes) was first produced at Celli's in the second half of the '80s, though in Romagna the tradition of hanging the grapes to dry out is much older. Usually the grapes qualified for the production of Albana Passito are harvested in October and left to dry for at least 40 days, in order to get the right concentration. Wine-pressing takes place at mid November, then the alcoholic fermentation follows. Finally the wine refines in barrique for 8 months.

2018 means back to normal weather conditions, after extreme vintages like 2014, 2015 and 2017. Grapes were left on vines until mid-October and surprisingly in the lower part of the Maestrina estate they were attacked by the noble Botrytis Cinerea, that bestowed elegance and balance to grapes. On the nose, apricot and citrus notes, typical feature of Albana wines. On the mouth, it is a balanced sweet wine: the sweet attack is compensated by optimal acidity and a touch of tannins in the aftertaste.

Celli s.n.c. di Sirri & Casadei Società Agricola

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