



# CELLI

AZIENDA AGRICOLA IN BERTINORO ~ ITALIA

## LE QUERCE 2021 ROMAGNA DOCG ALBANA SWEET

### TECHNICAL FEATURES

Wine type:	Albana (Gentile clone)
Grapes:	100% Albana
Area of origin:	Bertinoro
Vineyards	Maestrina-Fratta
Bottles produced:	10,000
Vine-grown surface:	2,00 ha
Exposure:	north-east and south-east
Soil:	Franco clay loam with good presence of active limestone
Oenologist:	Casadei Emanuele
Planting density:	5,000 plants per ha
Plant nursing system:	upside-down
Production per ha:	6500 kg per ha, 4225 l wine
Colour:	Golden with light copper glares
Bouquet:	Ripe fruit with orange pulp, apricot scents
Taste:	sweet, supported by good acidity, with good persistence and structure
Food match:	Fruit tarts, tea biscuits, fresh fruit, cheese

### ANALYTICAL FEATURES

Alcohol strenght:	9.12 % vol.
Total alcohol strenght:	14.29 % vol.
Residual sugar:	86.2 g/l
Net dry extract:	106 g/l
Total acidity:	5.7 g/l
Volatile acidity:	0.26 g/l
Sulphurous:	48 mg/l
Free Sulphurous:	35 mg/l



### 2021 VINTAGE FEATURES

Albana is a great variety; we are in love with it even though it can be mischievous.

In fact, apart from drought-related problems, it suffered from floral abortion and yield was further reduced. However, we will take comfort in sipping a rich, mellow wine supported by vibrant acidity. For this reason, apart from pairings with chocolate and desserts, it is also a special match with cheese.

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