



CELLI

AZIENDA AGRICOLA IN BERTINORO ~ ITALIA

POGGIO FERLINA 2021 ROMAGNA DOC TREBBIANO ORGANIC WINE

TECHNICAL FEATURES

Wine type:	Trebbiano Romagnolo
Grapes:	Trebbiano Romagnolo 85%, Chardonnay 15%
Area of origin:	Bertinoro
Vineyards	CELLAIMO / MASSA
Produced bottles:	26,000
Vine-grown surface:	4.20 ha
Exposure:	north/north-east and est/south-est
Soil:	Clayey, with a higher percentage of sand in Massa
Oenologist:	Emanuele Casadei
Planting density:	2800/3500 plants per ha
Plant nursing system:	guyot (upside down)
Production per ha:	7500 kg grapes – 5000 l wine
Colour:	straw yellow with greenish nuances
Bouquet:	Floral, fruity with balsamic scents, and white pulp fruit notes
Taste:	dry, with vigour and structure, elegant
Food match:	Fish based appetizers, fried fish from the Adriatic Sea, frogs and fish soup



ANALYTICAL FEATURES

Alcohol strength	12.28 % vol.
Residual sugars	<0.5g/l
Volatile acidity	0.22 g/l
Total acidity	6.30 g/l
Net dry essence	18.8 g/l
Sulphurous	80 mg /l
Free sulphurous	25 mg /l

2021 VINTAGE FEATURES

We chose to harvest grapes within the second week of September and this was an exact intuition, having had hot and dry summer weather. In fact, grapes in Massa and Cellaimo vineyards were very crunchy and juicy and the wine is fresh and full of personality: it expresses the mineral notes given by Bertinoro's terroir at its best.

I suggest you to keep a few bottles aside and drink them in 2-3 years: you will be surprised!

Celli s.n.c. di Sirri & Casadei Società Agricola
Viale Carducci 5 - 47032 BERTINORO (FC) – ITALY tel.+39(0)543-445183
celli@celli-vini.com www.celli-vini.com

