

## SOL ARA 2021 ROMAGNA DOCG ALBANA PASSITO

Albana Clone Campadrona, Clone Gentile

## **TECHNICAL FEATURES**

Wine type: Grapes: Area of Origin: Vineyard Bottles produced: Vine Grown Surface: Exposure Soil Oenologist Planting density Training System Production per ha Colour Bouquet Taste

Aging Food Match

## ANALYTICAL DATA

Alcohol strength Residual sugars Volatile acidity Total acidity Net dry essence Sulphurous Free sulphurous 100% Albana Bertinoro Maestrina 6000 (0.5 l) 2.20 ha North-east clayey mixture, with presence of active limestone Casadei Emanuele 5000 "Gujot" (upside down) 35 guintals per Ha Bright golden yellow Apricot and dried fruits with citrus notes Sweet but balanced by acidity and by a light tannic presence, fine and elegant, medium structure 8 months in barrique Fine tea cakes, also with chocolate, cheese with herbs, pit cheese with fruit jams and acacia honey

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13.00 % Vol. 126 g/l 0.56 g/l 5.9 g/l 28,9 g/l 132 mg/l 60 mg/l

## 2021 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.

Unfortunately, history repeats itself, normality becomes the extreme and every year the bar is placed higher. Climate conditions were characterised by heat and drought as is has become usual, but with intuition and quick reflexes and thanks to adequate vineyard management techniques and a careful vinification in the cellar, we were able to obtain ELEGANCE, HARMONY AND CHARACTER.

