



CELLI

AZIENDA AGRICOLA IN BERTINORO ~ ITALIA

I CROPPI 2022
ROMAGNA DOCG ALBANA SECCO



TECHNICAL FEATURES

Wine type:	Albana – Compadrona clone
Grapes:	100% Albana
Area of origin:	Bertinoro
Vineyards:	Frattra, Maestrina
Produced bottles:	35,000
Vine-grown-surface:	5 ha
Exposure:	east-south-east
Soil:	clayey mixture, with presence of active limestone
Oenologist:	Emanuele Casadei
Planting density:	3000-5000 plants per ha
Training system :	double “guyot”
Production per ha:	8500 kg grapes, 5525 l wine
Colour:	Straw yellow with light golden nuances
Bouquet:	fruity, with evident citrus notes
Taste:	Energetic, vibrant, with character and persistence
Aging:	in stainless steel vats
Food matching:	Noodle dishes, grilled fish, white meats

ANALYTICAL FEATURES

Alcohol	14.25% vol.	Net dry extract	21.6 g/l
Residual sugars	<0.1 g/l	Sulphurous	40 mg/l
Volatile acidity	0.33 g/l	Free sulphurous	22 mg/l
Total acidity	6.5 g/l		

2022 VINTAGE FEATURES

Grapes were harvested the last week of August with excellent analytic balance. Sugars and ph were relatively low and acidity was good, what is different in 2022 is the pigmentation of colour that appears highlighted: golden yellow with amber nuances.

In the mouth, it is both warm and refreshing with vibrant entry, counterbalanced by mineral, chalky flavour that most represent Bertinoro's terroir.

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