

AZIENDA AGRICOLA IN BERTINORO ~ ITALIA

I CROPPI 2023 ROMAGNA DOCG ALBANA SECCO Organic wine

TECHNICAL FEATURES

Vine-grown-surface:

Wine type: Albana – Compadrona clone

5 ha

Grapes: 100% Albana
Area of origin: Bertinoro
Vineyards Fratta, Maestrina

Produced bottles: 28,000

Exposure: east-south-east

Soil: clayey mixture, with presence of active limestone

Oenologist: Emanuele Casadei, Giacomo Sensini

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 and concrete vats Food matching: Noodle dishes, grilled fish, white meats

ANALYTICAL FEATURES

Alcohol 14.10% vol. Net dry extract 23.3 g/l Residual sugars <0.5 g/l Sulphurous 51 mg/l Volatile acidity 0.31 g/l Free sulphurous 20 mg/l

Total acidity 6.08 g/l











2023 VINTAGE FEATURES

Albana is the grape variety that most suffered after the floods of May 2023 and their consequences. Our vineyards in FRATTA were damaged by downy mildew during the flowering, a disease that had never affected our vines before.

The organic farming contributed to the production of healthy, crunchy grapes, but the 2023 yield dropped.

This Albana is an easy to drink wine, fresh but structured at the same time.

You will ask for more...

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