



CELLI

AZIENDA AGRICOLA IN BERTINORO ~ ITALIA

I CROPPI 2024  
ROMAGNA DOCG ALBANA SECCO  
Organic wine



TECHNICAL FEATURES

Wine type:	Albana – Compadrona clone
Grapes:	100% Albana
Area of origin:	Bertinoro
Vineyards:	Fratta, Maestrina
Produced bottles:	28,000
Vine-grown-surface:	5 ha
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	13.95% vol.	Net dry extract	20.5 g/l
Residual sugars	<0.5 g/l	Sulphurous	58 mg/l
Volatile acidity	0.27 g/l	Free sulphurous	20 mg/l
Total acidity	5.45g/l		

2024 VINTAGE FEATURES

This crop was not easy, especially as far as weather was concerned: May and June with frequent rainfalls, some hail and, following, a hot July with peaks of 30-Celsius degrees (102 F), never experienced on the hills of Bertinoro! This thermal shock caused some troubles to bottom leaves, which showed symptoms of water stress and partially dried out.

Luckily, at Mid-August it rained a lot and the ripening level of grapes slowed down. At the beginning of September, sugars, PH and acidity indicated a good level of ripening and we were able to harvest. I CROPPI 2024 is a balanced wine, with typical traits of the indigenous grape Albana, an excellent expression of Bertinoro's terroir: salty and mineral.

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