



CELLI

AZIENDA AGRICOLA IN BERTINORO ~ ITALIA

CROPPI 2025
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:	Andrea Calisesi
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	Mineral, 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	13.82% vol.	Net dry extract	20.3 g/l
Residual sugars	<0.5 g/l	Sulphurous	62 mg/l
Volatile acidity	0.32 g/l	Free sulphurous	25 mg/l
Total acidity	5.35g/l		

2025 VINTAGE FEATURES

Spring was in line with seasonal expectations, while May, June, July, and even August were characterized by heavy rainfall. July in particular brought us 100 ml of rain, resulting in continuous leaf growth. To contain its development, we had to perform significant defoliation operations to keep the bunches well exposed and prevent disease attack.

We finally harvested in the first week of September.

ALBANA and “SPUNGONE” (the calcareous rock of organic origin in our soil) gave us a wine of extreme elegance and character, and above all, highly drinkable.

Celli srl Società Agricola

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