



CELLI

AZIENDA AGRICOLA IN BERTINORO ~ ITALIA

CAMPI DEL LAGO 2025 ROMAGNA DOC PAGADEBIT FRIZZANTE



TECHNICAL FEATURES

Wine type	Pagadebit (Bombino Bianco)
Grapes	85% Pagadebit (Bombino Bianco), 15% Chardonnay
Area of origin	Bertinoro
Vineyards	Fratta
Bottles produced	8000 – 0.750 l; 3,000 – 0.375 l
Vine grown surface	5.50 ha
Exposure	east-north-east , south-south-east
Soil	Medium density with good presence of limestone
Oenologist	Andrea Calisesi
Planting density	3000 plants per ha.
Plant nursing system	Guyot (upside down)
Production per ha	9,000 kg grapes; 6,300 l wine
Colour	faded straw-yellow with greenish glare
Bouquet	delicate, with flower fragrances
Taste	fresh and slightly sparkling with fine structure
Food match	fish based appetizers, fried fish of the Adriatic-sea, suitable to be drunk with every kind of summer dishes

ANALYTICAL FEATURES

Alcoholic strength:	11.36% vol.
Residual sugar:	2.3 g/l
Net dry extract:	22.7 g/l
Total acidity:	5.86 g/l
Volatile acidity:	0.27 g/l
Total sulphurous:	85 mg/l
Free sulphurous:	25 mg/l



2025 VINTAGE FEATURES

The Bombino grapes for Pagadebit ripe quite late usually and maintain their freshness and acidity. Anyway, to make this lightly sparkling wine we started harvesting earlier than usual and grapes did not suffer from hot weather.

The area of Bertinoro is well suited for this grape due to its calcareous soil and we obtained a very pleasant wine with notes of white flowers and citrus. Creamy, sapid, it is very enticing.

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