



CELLI

AZIENDA AGRICOLA IN BERTINORO ~ ITALIA

POGGIO FERLINA 2025 ROMAGNA DOC TREBBIANO ORGANIC WINE

TECHNICAL FEATURES

Wine type:	Trebbiano Romagnolo
Grapes:	Trebbiano Romagnolo 85%, Chardonnay 15%
Area of origin:	Bertinoro
Vineyards	CELLAIMO / MASSA
Produced bottles:	10,000
Vine-grown surface:	4.20 ha
Exposure:	north/north-east and est/south-east
Soil:	Clayey, with a higher percentage of sand in Massa
Oenologist:	Andrea Calisesi
Planting density:	2800/3500 plants per ha
Plant nursing system:	guyot (upside down)
Production per ha:	7500 kg grapes – 4975 l wine
Colour:	straw yellow with greenish nuances
Bouquet:	Floral, fruity with balsamic scents, and white pulp fruit notes
Taste:	dry, with vigour and structure, elegant
Food match:	Fish based appetizers, fried fish from the Adriatic Sea, frogs and fish soup

ANALYTICAL FEATURES

Alcohol strength	12.72 % vol.
Residual sugars	<0.5g/l
Volatile acidity	0.26 g/l
Total acidity	5.88 g/l
Net dry essence	19.5 g/l
Sulphurous	80 mg /l
Free sulphurous	25 mg /l



2025 VINTAGE FEATURES

We harvested healthy, balanced Trebbiano grapes with good levels of sugar and acidity.
White winemaking took place with refining on the lees.
Delicate on the nose, it reveals white flowers, fruity notes, traditional salty taste with long and
lingering finish.

Celli srl Società Agricola
Viale Carducci 5 - 47032 BERTINORO (FC) – ITALY tel.+39 (0)543-445183
celli@celli-vini.com www.celli-vini.com



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celli_vinidibertinoro