



CELLI

AZIENDA AGRICOLA IN BERTINORO ~ ITALIA

BRON & RUSEVAL 2025
ROMAGNA ALBANA DOCG SECCO
Organic wine



TECHNICAL FEATURES

Number of bottles:	3310
Grapes:	100% Albana, Gentile clone
Area of origin:	Bertinoro
Vineyards	Cellaimo
Vine-grown-surface:	1,10 ha
Exposure:	north-west
Soil:	clayey mixture, clay and sand with presence of limestone
Oenologist:	Mauro Sirri, Andrea Calisesi
Planting density:	5000 plants per ha
Training system :	double "guyot"
Production per ha:	8000 kg grapes per ha
Aging:	18 months in stainless steel vats, concrete vats and bottle
Colour	Bright straw yellow
Bouquet	Floral, mineral
Taste	Fine and elegant texture, well-expressed acidity, balanced by an extraordinary saltiness
Food matching: why	A real all-rounder: white meats, fish tartars and, not, a juicy rump steak

ANALYTICAL FEATURES

Alcohol	13.64% vol.	Net dry extract	21.3 g/l
Residual sugars	<0 g/l	Sulphurous	80 mg/l
Volatile acidity	0.31 g/l	Free sulphurous	20 mg/l
Total acidity	5.32g/l		



2025 VINTAGE FEATURES

An unusual season, featuring an extremely rainy July (100 mm in just a few days). Early ripening and mid-August rainfalls...but we are used to the vagaries of the weather by now and nothing fazes us! We tamed this vintage through extensive vineyard work—specifically leaf removal and aeration—ultimately obtaining grapes that were, as always, crisp and with excellent acidity.

Citrusy and mineral nose; long and savory on the palate, yet at the same time, it is an incredibly balanced wine—a white wine built for aging!
NO AMPHORES, NO BARRIQUE, NO MACERATION
BEAUTY IS NAKED

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



Celli Vini



celli_vinidibertinoro