



Conti
COLOMBANI
MERENDA

ROMAGNA CGDO ALBANA DRY

ORGANIC WINE





Prodotto Biologico

ROMAGNA

CGDO ALBANA SECCO

Organic Wine

Between fruit and flowers and with its golden reflections, this wine embraces our sense of smell with well-balanced scents, initially surprising our palate with coolness and vibrancy, complemented by wonderful sapidity. Ideal with fish and poultry-based dishes.



TECHNICAL CHARACTERISTICS:

Vine variety	Albana, compadrona clone
Uve	100% Albana
Production area	Bertinoro
Vineyards	FRATTA- MAESTRINA
Bottles produced	35.000
Vineyard surface	5,0 ha
Ground exposure	east/south east, north/north-east
Soil	Clayey silty loam with substantial active limestone.
Oenology	Emanuele Casadei
Plant density	30005000 vines per ha
Cultivation system	Guyot-doppio
Production per ha	Grapes 8500 kg; wine 5525 l
Colour	Straw yellow with slight golden reflections
Aroma	Floral, fruity, with some citrus fruit notes
Flavour	Energetic, vibrant, with a persistent character
Refining	Steel
Dish pairings	First courses and grilled fish, poultry

ANALYTICAL DATA

Total alcohol titre: 13,70% vol.	Volatile acidity: 0,21 g/l
Sugar residues: <0,1 g/l	Total sulphur dioxide: 49 mg/l
Total dry extract: 21,7 g/l	Free sulphurdioxide: 25 mg/l
Total acidity: 6,50 g/l	



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