



Conti
COLOMBANI
MERENDA

**ROMAGNA DOCG
ALBANA DRY**

ORGANIC WINE





ROMAGNA DOCG 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.



Organic



TECHNICAL CHARACTERISTICS:

Grape variety	Albana, compadrona clone
Grapes	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.
Plant density	3000-5000 vines per ha
Cultivation system	Guyot
Production per ha	Grapes 8500 kg; wine 5525 l
Colour	Golden yellow with amber reflections
Aroma	Floral, fruity with some mineral notes
Flavour	Fresh and balanced with a persistent character
Refining	6 months in steel/concrete
Dish pairings	First courses and grilled fish, poultry

ANALYTICAL DATA

Alcohol by volume: 14.00% vol.	Volatile acidity: 0.30 g/l
Sugar: <0.5 g/l	Total sulphur dioxide: 40 mg/l
Dry extract: 21.5 g/l	Free sulphur dioxide: 20 mg/l
Total acidity: 6.50 g/l	



conticolombani.it

