



# Dancing Albana



## WINE TYPE

Dry white wine

## DENOMINATION

Romagna DOCG  
Dry Albana

## GRAPE

Albana

## ALCOHOL

13% vol

## BOTTLE CLOSURE

Stelvin closure

## SIZE

750 ml



## VINEYARD AREA

Bertinoro, Cesena, Montiano  
Mercato Saraceno

## ELEVATION

250 metres

## SOIL TYPE

Clay, limestone, marl

## VINEYARD CHARACTER

20-30 years old, trained to  
double arched cane

## YIELD PER HECTARE

50q

## VINIFICATION METHOD

Fermentation in traditional concrete  
vats at 14°C

## AGEING

Maturation sur lie in concrete vats



## EYE

Straw yellow with golden highlights

## NOSE

An elegant nose offers floral notes  
of broom alternating with fruit-rich  
impressions of yellow peach and  
tropical fruit.

## MOUTH

Delicious and enfolding, with a  
crisp tanginess and a full-flavoured  
finish.

## FOOD PAIRINGS

Grilled fish, spaghetti with mixed  
seafood. For the party-minded, an  
aperitif wine that pleases all tastes.

## SERVING TEMPERATURE

8-10°C