



# AMOROSA

*Romagna Albana Secca DOCG*

**GRAPE VARIETY:**

*100% Vine Albana*

**METHOD OF PRODUCTION:**

*Manual harvesting of grapes, short maceration (8/10h), soft pressing, Steel fermentation, aging in steel on fine lees (6 months) and in bottle (5 months).*

**SENSORY CHARACTERISTICS:**

*Intense straw yellow with golden reflections, Typical hints of Albana, fruity. Fresh sip, excellent structure and good acidity*

**SERVICE AND MATCHING:**

*Service temperature: 12-14° C.  
Matching: Main courses of fish, white meats*

**ALCOHOL CONTENT:**

*13,5° C.*

**CLOSURE:**

*Nomacorc Select Green*

**LOCATION:**

*Location Brisighella (RA), altitude 120-150 m. above sea level.  
Exposure: south, clay soil*

