

## Technical sheet Albana Passito

<b>Protected designation of origin</b>	Romagna DOCG Albana Passito
<b>City of production</b>	Imola (Bologna)
<b>Location</b>	Piratello / Montecatone
<b>Position of the vineyards</b>	Hill
<b>Cru vineyard selection</b>	Monticino Rosso's estate.
<b>Microclimate</b>	Hilly, good temperature and the presence of sea breezes
<b>Soil composition</b>	Presence of clays more or less evolved (gray-brick, red opaque) and sands
<b>Grape variety</b>	Albana of Romagna
<b>Training system</b>	An old typical system: Pergola Romagnola
<b>Vine density</b>	3500 plants/hectares
<b>Average age of vines</b>	25 years
<b>Average yield per hectare</b>	40 ql. / hectares thanks to a good bunch thinning

## Production characteristics

<b>Harvest time</b>	November
<b>Harvest</b>	The bunches are dried on the plnat and harvested with great care, but only after they have been attacked by the noble rot
<b>Blend</b>	100 % Albana of Romagna
<b>Vinification</b>	In French barrels for 2 years
<b>Fermentation</b>	In French barrels
<b>Temperature of fermentation</b>	18° C
<b>Aging</b>	Old French barrels for 24 months
<b>Malolactic fermentation</b>	no
<b>Wine classification</b>	Sweet white wine made from overripe grapes with a total attack of botrytis cinerea
<b>Output on the market</b>	30 months after harvest
<b>Alcohol content</b>	13.50%
<b>Bottle aging</b>	8 months before the release on the market
<b>Aging potential</b>	To be consumed without time limitations
<b>Bottle</b>	0.5 l.
<b>Cork</b>	Natural cork
<b>Pack</b>	6 bottles in cardboard box horizontal

