

Technical sheet Codronchio

Protected designation of origin	Romagna DOCG Albana secca
City of production	Imola (Bologna)
Location	Piratello / Montecatone
Position of the vineyards	Hill
Cru vineyard selection	Monticino Rosso's estate
Microclimate	Hilly, good temperature and the presence of sea breezes
Soil composition	Presence of clays more or less evolved (gray-brick, red opaque) and sands
Grape variety	Alabana of Romagna
Training system	An old typical system: Pergola Romagnola
Vine density	3500 plants/hectares
Average age of vines	25 years
Average yield per hectare	50 ql. /hectares thanks to a good bunch thinning

Production characteristics

Harvest time	October/November
Harvest	The bunches are dried on the plant and harvested with great care, but only after they have been attacked by the noble rot
Blend	100% Albana of Romagna
Vinification	In steel tanks and then sur lie in French barrels only for small part of the mass
Fermentation	Steel tanks at controlled temperature
Temperature of fermentation	18° C
Malolactic fermentation	no
Wine classification	White dry wine made from overripe grapes with a total attack of botrytis cinerea
Output on the market	16 months after the harvest
Alcohol content	14%
Bottle aging	8 months before the release on the market
Aging potential	To be consumed without time limitations
Bottle	0.75 – 1.5 l.
Cork	Natural cork
Pack	6 bottles in cardboard box horizontal

