



TENUTA
VILLA TRENTOLA



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EMMA

Denomination:

Romagna DOCG Albana Dolce

Grape Variety:

100% Albana.

Area of Production:

Hilly belt of Cesena and Bertinoro.

Vinification:

Cold fermentation with selected yeasts in stainless steel fermenters at a controlled temperature of 15°C. Fermentation is subsequently stopped cold once 60/70 gr/l of residual sugar is reached. Maturation on the fine lees in stainless steel barrels for 3/5 months

Serving temperature:

8°-10° C.

Color:

Straw yellow with golden reflections.

Bouquet:

Intense, elegant, with hints of peach and dog rose.

Taste:

Fruity, sweet.