

White Wines **TENUTA NERI**

CARPINETA Albana di Romagna DOCG Sweet



Specifications

NAME: Carpineta

DENOMINATION: Albana di Romagna DOCG Sweet

YEAR: 2017

ALC. VOL.: 8,5 %

GRAPE VARIETY: Albana 100%

PRODUCTION AREA: Carpineta di Cesena (m.240 slm)

SOIL: sand 50%, silt 38%, clay 12%

GRAPE YELD: Max 70 %

CULTIVATION SYSTEM: Double arched cane

RIPENING: Inox steel tanks

ORGANOLEPTICAL CHARACTERISTICS

Color: straw yellow.

Bouquet&Aromas: the nose is slightly vegetal, peach blossom, apricot and dandelion aromas. Slightly sweet on the palate is sweet with a refreshing acidity, good freshness and persistence.

PAIRING: suggested food matching: dry pastries, Romagna donut, sponge cake with Chantilly cream, fruit.

SERVING TEMPERATURE: 12-13 ° C

NOTES: “The name is a tribute to our small country town, Carpineta, where our vineyards are cultivated.”, Giovanni & Valeria Neri.

The Albana is a very well known Romagna wine in Italy: it has been the first italian white wine to obtain DOCG recognition.

The popular legend says that the beautiful daughter of the Emperor Theodosius, Galla Placidia, arrived in 435 AD in a small village on the plain between Forlì and Cesena. Impressed by her beauty, the hospitable villagers offered her, in a rough terra cotta jug, the sweet and strong wine of the place: as soon as she drank, she was delighted by the quality of the nectar that sloped gently into the veins making her happy.

Residuo zero®: zero residual (i.e. free of residual products due to chemical pesticide treatments).