



CAMPO MAMANTE

ROMAGNA | DOCG | ALBANA SECCO

This white wine comes from Campo San Mamante single "cru" vineyard, located at 150 mt a.s.l. The grapes are transformed with the most modern winemaking techniques.

THE VINEYARD

GRAPE VARIETY	ALBANA 100%
VINEYARD	CRU CAMPOMAMANTE
SOIL	CLAY AND CALCAREOUS
Surface of the vineyard	3.0 Ha
Age of vineyard	20 Years
Sun exposure	East, North-East
Vineyard height	150 m asl
Density of plantation	4000 Plants/Ha
Average yield	1,5 Kg/Plants
Pruning	Runner system
Harvest	1st Decade of September
	Traditional hand picking

WINEMAKING

MACERATION Controlled temperature approx 14° C for 5/6 days.

FERMENTATION In steel tanks.

MALO-LACTIC FERMENT None.

AGEING Sur lie, aging in stainless steel tanks for six months than gets bottled.

YEARLY PRODUCTION Approx. 10,000 bottles.

TASTING NOTES

Typical hints of apricot and herbs, embracing harmonious with a pleasant aftertaste of sweet almonds.

FOOD PAIRINGS

Good with all the traditional Italian dishes, from cheese, fish, white pasta to white meat.

SERVING TEMPERATURE

12-14 °C