



CAMPO MAMANTE

Vino Bianco Dolce

—

This white sweet wine is obtained from hilly vineyards sited in the heart of the Romagna Albana appellation - Emilia-Romagna region.

VINEYARD

Grape variety	Albana
Vineyard	Romagna
Soil	Clay and calcareous
Surface of the vineyard	ca 1.5 ha
Age of vineyard	15 years
Sun exposure	East, South-East
Vineyard height	150 m asl
Density of plantation	4000 plants/ha
Average yield	1,5 Kg/plant
Pruning	Double Guyot
Harvest	2nd & 3rd Decades of September Traditional hand picking

VINIFICATION

Controlled temperature approx 14° C in steel tank.

AGEING

6 months in stainless steel tank, then gets bottled.

TASTING NOTES

Intense yellow colour with golden reflections. Typical aromas of apricot and herbs. Harmonious and well balanced in crispy acidity and sweetness.

FOOD PAIRINGS

Excellent with cheese and desserts in general.

SERVING TEMPERATURE 10-12 °C

ANNUAL PRODUCTION about 10.000 bottles

