


**ROMAGNA ALBANA SECCO DOCG "GIOVINETTA"- COLLESANTI**

**Vinification**: The Albana grapes are harvested in the early morning hours, ensuring that they are picked while temperatures remain cool and crisp. Following this careful gathering, a gentle pressing method is employed, allowing the juice to emerge without bruising the delicate fruit. The wine then undergoes fermentation in stainless steel tanks, with only minimal doses of sulphur added to preserve its natural brightness. This meticulous process is completed with an extended four-month refinement period in steel, enhancing its character and depth.

**Tasting note**: An inviting bouquet of ripe yellow fleshed fruits, such as apricot and peach, interlaced with hints of sweet spices and citrus. Its vibrant golden hue hints at the richness within. On the palate, it is soft and refreshing, exhibiting a harmonious balance of honeyed notes and lively acidity, culminating in a satisfying, full-bodied experience.

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| **Style** | Slightly Aromatic and Fruity White |
| **Producer** | Collesanti |
| **Category** | White |
| **Country** | Italy |
| **Region** | Emilia Romagna |
| **Appellation** | Albana di Romagna Docg |
| **Grape Variety** | Albana |
| **Vintage** | 2023 |
| **Barrel** | No Barrel |
| **Alcohol Content** | 12,5% |
| **Organic & Biodynamic** | Sustainable Quality, Yes |
| **Bottle Format** | 750 ml |
| **Food & Wine Matching** | Aperitif, Creamy Cheese, Crudites, Fresh Cheese, Light Starters, Mushrooms, Pasta, Pizza, Poultry, Risotto, Salads, Seafood, Veal, Vegetable Dishes, White Meats, Cured Meat, Oysters, Raw Seafood |