



UMBERTO CESARI

COLLE DEL RE

ROMAGNA ALBANA DOCG

GRAPES

100% Albana di Romagna

SOIL TYPE

Clayey.

AVERAGE AGE OF THE VINES

15 years

YIELD PER HECTARE

8 tons.

VINIFICATION

Fermented in steel tanks at a controlled temperature of 16°C.

AGEING

3 months in steel tanks.

ALCOHOL CONTENT

13% vol

AVAILABLE SIZE

0,750 l

SERVING TEMPERATURE

8/10 °C

COLOUR

Rich straw yellow with gold highlights.

BOUQUET

Apricot, melon, citrus peel, enriched with broom and peach blossom.

TASTE

Dry and pronounced, with good body and fruit. Superb finish high-lighted by subtle tannins.

MATCHING TO

Ideal with the traditional pasta dishes of Emilia Romagna such as tortellini and cappelletti, it is also perfect with fish or served chilled as an aperitif.

