



UMBERTO CESARI

COLLE DEL RE PASSITO

ROMAGNA ALBANA DOCG PASSITO

GRAPES

100% Albana di Romagna

SOIL TYPE

Clayey, partially stony.

AVERAGE AGE OF THE VINES

15 years

YIELD PER HECTARE

5 tons

DRYING

Late grape harvest and drying in traditional "fruttaio".

VINIFICATION

Soft pressing and fermentation in Allier oak barrels in a temperature controlled environment.

AGEING

24 months in Allier oak barriques and 6 months in the bottle.

ALCOHOL CONTENT

14,5% vol.

AGEING POTENTIAL

20 years

AVAILABLE SIZE

0.375 l

SERVING TEMPERATURE

10 °C

COLOUR

Intense yellow with amber overtones

NOSE

Notes of apricot, peach, citrus peel, fig, broom blossom, acacia honey, and a hint of roasted hazelnuts.

TASTE

Sweet, warm, and enfolding, exhibits great power and full body. The finish is crisp, with a hint of saffron.

MATCHING TO

Ideal with foie gras and blue-veined cheeses, dry pasties. It gives unique sensation when matched with chocolate.

