



CELLI

AZIENDA AGRICOLA IN BERTINORO ~ ITALIA

LE QUERCE 2023 ROMAGNA DOCG ALBANA SWEET

TECHNICAL FEATURES

Wine type:	Albana (Gentile clone)
Grapes:	100% Albana
Area of origin:	Bertinoro
Vineyards	Maestrina-Fratta
Bottles produced:	10,000
Vine-grown surface:	2.00 ha
Exposure:	north-east and south-east
Soil:	Franco clay loam with good presence of active limestone
Oenologist:	Casadei Emanuele
Planting density:	5,000 plants per ha
Plant nursing system:	upside-down
Production per ha:	6500 kg per ha, 4225 l wine
Colour:	Golden with light copper glares
Bouquet:	Ripe fruit with orange pulp, apricot scents
Taste:	sweet, supported by good acidity, with good persistence and structure
Food match:	Fruit tarts, tea biscuits, fresh fruit, cheese

ANALYTICAL FEATURES

Alcohol strenght:	9.80 % vol.
Total alcohol strenght:	13.80 % vol.
Residual sugar:	73.6 g/l
Net dry extract:	98 g/l
Total acidity:	6.54 g/l
Volatile acidity:	0.31 g/l
Sulphurous:	73 mg/l
Free Sulphurous:	35 mg/l



2023 VINTAGE FEATURES

Albana mon amour! Albana is a great variety; we are in love with it even though it can be mischievous and we have to take special care during the vintage year. This year's yield was not generous, but the result is a very pleasant, intriguing wine, supported by vibrant acidity. For this reason, apart from pairings with chocolate and desserts, it is also a special match with cheese.

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