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Albana Fermo Secco DOCG Bio



Format

75cl bottle



Type of Wine

Romagna Albana DOCG Dry



Zone

Imola (BO)



Grape varieties

100% Albana



To the eye

Straw yellow color with golden reflections.



On the nose

Aromas of sage and broom with hints of yellow fruit.



On the palate

Fresh and enveloping palate with good tannicity.

Full Name:	Albana Fermo Secco DOCG
Designation:	Romagna Albana DOCG Secco
Grape variety:	100% Albana
Training System:	Spur-pruned cordon
Planting density:	3000 vines/hectare
Annual Production:	3,000 bottles
Alcohol Content:	14% ABV” (Alcohol by Volume)
Serving Temperature:	Optimal at 12-15 °C

*Contains Sulfites



Description

Albana Fermo Secco is a refined and distinctive wine, originating from the hills of Emilia-Romagna, Italy. Each tasting offers an evocative expression of sun-exposed vineyards and meticulous craftsmanship, a testament to a profound dedication to viticulture.



Soil and Vineyard Characteristics

Organic Albana Secco Fermo DOCG is produced using an artisanal and ecological approach. Albana grapes are harvested manually, selecting only the best clusters. After crushing and destemming, gentle pressing follows. Fermentation takes place in tanks at controlled temperature (10-12°C), to promote aromatic development. Aging occurs in stainless steel tanks and vitrified concrete, preserving freshness. Finally, the wine matures in the bottle for 2/3 months, resulting in an elegant and characterful wine, suitable for the most refined palates.



Winemaking Method

Organic Albana Secco Fermo DOCG comes from the hills of Imola, in the province of Bologna, in the renowned area of Tre Monti. The vineyards extend over clayey soils at 125 meters above sea level, cultivated using organic practices. Thanks to the optimal north-south exposure, Albana grapes ripen perfectly, giving the wine intense aromas and lively vitality. With balance and elegance, it pairs beautifully with fish dishes, seafood, and fresh cheeses.



Food Pairings

This wine pairs excellently with a variety of dishes, including white meats, baked pasta, and creamy risottos. However, it reveals its full potential when accompanied by delicate seafood-based appetizers.