

## Cru Vigna dell'Olivo Albana di Romagna DOCG





- Fattoria Paradiso is situated on a sunny hillock near the medieval city of Bertinoro, in Emilia Romagna. Their estate includes 10 CRUs which present a fascinating variety of soils: tuff, sulphureous volcanic rock, yellow sand, blue clay, marine fossils, and chalk.
- Fattoria Paradiso is considered a cultural center in Romagna: they
  frequently organized round tables, dinner parties, concerts and other
  cultural events, and they have artists regularly visiting the estate.
- The winery focuses on organic viticulture, and sustainability (55% less glass weight, 93% of energy consumed comes from renewable sources).
   They cultivate great local rare varietals like Barbarossa (flagship of the winery), Cagnina (a red variety almost extinct), Albana Gentile di Bertinoro, Pagadebit, in addition to Sangiovese di Romagna.

Varietal: 100% uva Albana del biotipo "Gentile di Bertinoro"

Appellation: Albana di Romagna DOCG

Production Zone: Bertinoro in Forlì-Cesena (Emilia-Romagna);

altitude 100-310 mt a.s.l.

Soil: Sulphureous Volcanic Rock

Vinification: Destemming and brief maceration at controlled

temperature in stainless steel vats.

Maturation: 18 weeks on fine lees with batonages, then resting in

bottle for few months

Bertinoro is the ideal terroir for Albana: this medieval village takes its name from the golden color of Albana (it translates in "drink in gold"). Albana is a among the greatest white grapes in Italy, very distinctive for its lively tannins. It was the first white wine to get the DOCG status.



- Straw yellow with green hints. The nose is balsamic and very elegant with notes of muscat, and white flowers. On the palate the wine has a great balance between freshness and alcohol, it is fresh, citric, and tannic. Great aging potential.
- It pairs with fish, seafood, sushi, carpaccio, but also baked lasagna, pulled pork sandwich.

