



## **“CASA DE’ MONZI” Albana DOCG Passito**

Appellation:	Romagna DOCG Albana Passito
Region:	Emilia Romagna
Producer:	CHIARLI is the most ancient producer of Lambrusco and other local wines from Emilia Romagna. The Company was founded in 1860. Through the strictest selection of the best grapes, an experience acquired over more than 150 years and the scrupulous care in all stages of production, from vinification to bottling, the Chiarli brand guarantees quality for a wide range of prestigious wines from Emilia-Romagna.
Characteristics:	Golden-yellow colour with amber shades. Ample and lasting scent with fragrances of dried grapes, honey, apricots and yellow peaches. Full, lasting and delicately sweet flavour.
Alcohol content:	13,5% vol.
Grape Variety:	Albana, 100% Albana della Serra clone
Vinification:	White vinification after soft pressing. 24-hour long cryo-maceration and fermentation at a controlled temperature (15°-16° C.) with additional selected yeasts. Partial refinement in barrels from Allier lasting 9 months. Reassembling and bottling.
Whithering:	50-60 days-long withering of the grapes, with some hung on movable frames and exposed to sunlight, and some in crates of four kg each.
Serving Temperature:	Cool (10°-12° C.)
Accompaniments:	Ideal with mature cheese, and also blue cheese, grilled mushrooms, dry confectionery, cakes.
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