



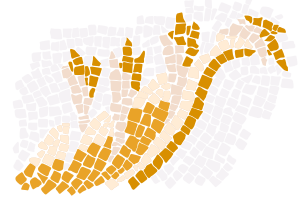
GALASSI

ROMAGNA ALBANA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA
DOLCE



DAL MOSAICO
"IL TRIONFO DI DIONISO"



*Alcoholic fermentation with selected yeast strain
at 15 °C until it reaches 9 degrees alcohol
content.*

Cooling to 2°C in stainless steel tank.

APPELLATION: Albana Di Romagna Sweet
DOCG

GRAPE VARIETY: Albana 100%

PRODUCTION AREA: Romagna hillside

CAPACITY: 0,750 lt.

VOLUME: 9% vol.

RESIDUAL SUGAR: 65 g/l.

TASTING NOTE: Produced in the hills area of Romagna with characteristic soil of average mixture. Yellow colour with golden reflections; intensely fruity bouquet, with fruit salad hints; fruity taste that perfectly matches the sweet sensations.

SERVING SUGGESTION: Ideal companion of sweets and biscuits.

SERVING TEMPERATURE: 8-10°C.