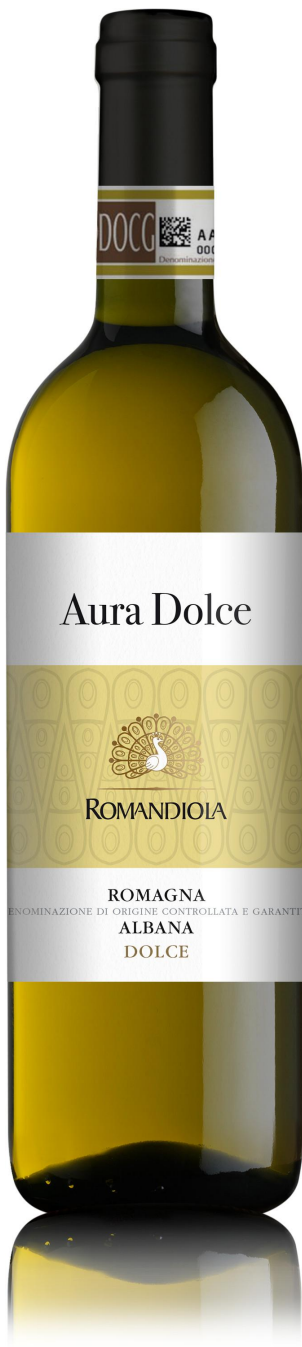




ROMANDIOLA
ANTICHE TERRE

Aura Dolce

ROMAGNA ALBANA
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA
DOLCE



Alcoholic fermentation with selected yeast strain at 15 °C until it reaches 9 degrees alcohol content. Cooling to 2°C in stainless steel tank.

GRAPES: Albana

PRODUCTION ZONE: Hill area of Romagna

CONTENTS: 0.750 lt.

ALCOHOL CONTENT: 9+3,5% Vol.

RESIDUAL SUGAR: 65 g/l

CHARACTERISTICS: Shows a yellow colour with golden reflections. Harmonic bouquet, fragrant, characteristic, with a typical note of fresh fruit. Round taste, intense, fruity, pleasantly sweet

SERVING SUGGESTIONS: It's a perfect match with sweets of every kind.

SERVING TEMPERATURE: 12-14°C