

BY MONTINORE ESTATE

# 2022 ALBANA SECCO



ROMAGNA, ITALY DOCG

# **GRAPE VARIETY**

100% ALBANA

# **DATE OF HARVEST**

SEPTEMBER 12

# **FERMENTATION**

STAINLESS STEEL

### **ALCOHOL**

13.90%

TA

7.20 g/L

PH

3.17

#### **BACKGROUND**

Montinore Estate wines are a celebration of terroir; rooted in the value that exceptional fruit produces exceptional wine. La Messe, meaning "harvest" in Italian, honors our belief that sustainable farming not only produces superior wine but a promising future for our planet. Produced from organically grown vineyards in Imola and Forli, this skin-contact Albana is elegant and lively, boasting flavors of ripe peach and plum.

#### WINEMAKING

Optimal temperature variation between day and night in late summer were ideal for perfecting the aromatic maturity and balanced acidity in the Albana grapes. Fifteen days of skin contact in stainless steel tanks give this wine its beautiful golden color and marked freshness and finesse.

### TASTING NOTE

La Messe Albana di Romagna lifts from the glass with a bouquet of freshly sliced peach offset by dried flowers. This is soft-textured and round, with ripe orchard fruits and sweet spices swirling throughout. A pleasant inner sweetness greets the senses, quickly followed by a contrasting burst of citrus. Bright acidity maintains lovely freshness throughout the long and elegant finish.

