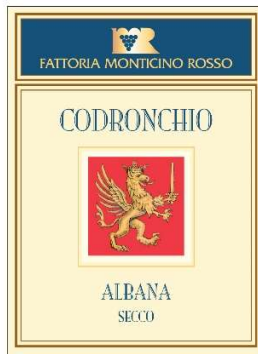




MONTICINO ROSSO

Romagna Albana DOCG "Codronchio"



EMILIA
ROMAGNA



ESTATE:	MONTICINO ROSSO
WINE:	Albana "Codronchio"
GRAPES:	100% Albana
REGION:	Emilia Romagna
CITY:	Imola
SOIL:	Clay - Sand
TASTING NOTES:	
	COLOR: Golden yellow
	NOSE: Mineral aromas followed by elegant scents of flowers and tropical fruit, herbaceous perfumes and iodine, reflecting the minerality of the soil
	TASTE: The palate is juicy, dry, full-bodied. Evolving sip after sip

COMMENTS:

Monticino Rosso winery is located on the rolling hills of Romagna, where the Zeoli Family, have dedicated their life and passion to winemaking and apricots growing since 1965.

Albana di Romagna it's the Queen grape in this part of Italy; it was also Italy's first white wine to get DOCG recognition.

Albana is a very suitable grape for clean and dry wines, as well as Champenoise method and dessert wines.

The wine is dedicated to the Counts Codronchi who were the Lords of Imola during Napoleon's time (1700 - 1800 AD).

What makes this wine so unique and complex is the fact that it is made with **late harvested grapes** partially attacked by **botrytis cinerea**, yet it is a dry and full bodied white wine.

The botrytis cinerea is a noble grey mold that attacks the grapes, and feeds itself of the water inside the berry, therefore concentrating the juice, enhancing the flavor, and adding layers to the wine. The wine then ferments and ages sur lies in stainless-steel tanks for at least 8 months, then it completes its sharpening in the bottle for a total aging of about two years before the release.

The result is a dry, full bodied, elegant white wine, what I enjoy defining as "a Red wine in a White suit"!!!

Best served at 50 °F