



## ALBANA LA TORRE SCIACCHETRA' CINQUE TERRE DOC WINE

<b>TPOLOGY</b>	<b>ORIGIN</b>
Raisin Wine Denomination of Controlled Origin	Albana di Campiglia (La Spezia - Italy)
<b>VINEYARDS</b>	<b>VINES</b>
Location: Albana di Campiglia (Cinque Terre National Park) Vineyards Extension: 2 Hectares (5 Acres) Altitude: 180-50 mt asl (590 – 165 ft) Laying: South East Soil: Sandstone, Limestone and red argillites Pattern of plant: Row	Species: Bosco >60%, Albarola 20%, Vermentino 15% Density: <= 1 plant/mq Kind of Pruning: Guyot Gems: 6-8 per plant
<b>TASTING NOTES</b>	<b>WINE MAKING TECNIQUE</b>
Amber color, clear and bright. Flavor occurs with notes of dried fruit, good intensity and persistence. The palate is soft and velvety at the entrance, and with each passing second reveals all its savory and mineral vein with classic almond aftertaste. Serving suggestions: ideal as dessert wine, but also with strong cheese (Castelmagno, Roquefort, Blue cheese) To be served at room temperature Bottle Type: Iris (375 ml) Alcohol: 13-14 degrees	Harvest at good maturation, Handpicked selection of grapes, Withering of grapes in a naturally ventilated environment for at least 40 days. Fermentative maceration, aging on its lees in stainless steel vats. Bottling without fining or filtration Aging in bottle for not less than 24 months