Dry White Wine Albana di Campiglia (La Spezia - Italy) Image: Construction of the second s	TYPOLOGY		ORIGIN	
di SAlbana Uno di SAlbana Operation di Salbana VINEYARDS VINES VINES Location: Albana di Campiglia (Cinque Terre National Park) VINES Vinestance Vinestance Altitude: 180-50 mt asl (590 – 165 ft) Laying: South East Socio 100% Descio::: Bosco 100% Pattern of plant: Row VINE MAKING TECNIQUE Straw yellow color with greenish reflections, clear and bright. Flavors come with notes of Mediternance, and over the seconds reveals all its savory and mineral ven with Lessic all'essi attrate. Batter aging for about 3 months Ageing on its lees for about 3 months Bottle aging for about 2 months Sorte aging for about 3 months	Dry White Wine		Albana di Campiglia (La Spezia - Italy)	
750 ml C13% VOLVINEYARDSVINESLocation: Albana di Campiglia (Cinque Terre National Park)Every year we make a careful choice of our 5 Terre DOC grapes to create a more engaging and savory wine that we call ALTER EGO. In 2019 we choose our bosco grapes to create a single grape wineAltitude: 180-50 mt asl (590 – 165 ft) Laying: South East Soil: Sandstone, Limestone and red argillites Pattern of plant: RowBosco 100% Density: <= 1 plant/mq Kind of Pruning: Guyot Gems: 6-8 per plantTASTING NOTESWINE MAKING TECNIQUEStraw yellow color with greenish reflections, clear and bright. Flavors come with notes of Mediterranean bush, with good intensity and persistence. Palate is soft and velvety at the entrance, and over the seconds reveals all its savory and mineral vein with classic almond aftertaste. Serving suggestions: fish, mollusks, crustaceans andHandpicked selection of grapes Destemming and pressingBottle aging for about 2 monthsAged in stainless steel for about 3 months Bottle aging for about 2 months	BODDIOINITALA BODDIOINTALA BODDIOINITALA BODDIOINITALA BOD		Albana Albana Second Second O BIANCO DTIGLIATO DA DRRE - ALBANA DI CAMPIGLIA PZIA - ITALIA	
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To be served between: 13-15°C (55-60F) Bottle Type: bordolese	and bright. Flavors come with notes of Mediterranean bush, with good intensity and persistence. Palate is soft and velvety at the entrance, and over the seconds reveals all its savory and mineral vein with classic almond aftertaste. Serving suggestions: fish, mollusks, crustaceans and white meat To be served between: 13-15°C (55-60F)		Destemming and pressing Fermentation on natural yeasts Ageing on its lees for about 5 months Aged in stainless steel for about 3 months	