

REGIONE / REGION

Emilia-Romagna  
ITALIA

NOME DEL VINO / NAME OF THE WINE

ALBANA PASSITO

VITIGNO / GRAPE VARIETY

ALBANA

DENOMINAZIONE / APPELLATION

ROMAGNA DOC  
ALBANA PASSITO

DEGUSTAZIONE / TASTING NOTES

DORATO, AMBRATO /  
GOLDEN TO AMBER ☒

FRUTTA ESOTICA MATURA,  
MIELE E FRUTTA SECCA /  
RIPE TROPICAL FRUIT,  
HONEY AND DRIED FRUITS ☒

COMPLESSO / VERY COMPLEX ☒



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# ALBANA PASSITO

Pure gold in appearance and precious as a gem. Made from the native Albana grape, this wine is utter pleasure for those who prize passito wines and for fine-food lovers who like pairing them with aged and blue cheeses.

## Cocomerina pear

With its red flesh that reminds one of a ripe watermelon, the cocomerina pear is small, sweet, and juicy, with a captivating aroma. Grown in very limited quantities, it has recently become a Slow Food Presidio, thanks to its unique sensory qualities. The amber-hued albana passito, likewise made in very limited quantities, celebrates the variety's unique, concentrated flavours.

## Vinification

After the clusters are hand-picked, they are carefully laid in the drying loft to naturally dry. They are then pressed, and the must goes to small wood casks, in which it remains to ferment and age over a period of at least 60 months. Then the final passito blend is assembled and bottled, and the wine is given a further 6 months' ageing.

## Sensory profile

**Appearance:** gold yellow, tending to amber.

**Bouquet:** ripe tropical fruit, honey, and mixed dried fruit and nuts.

**Palate:** velvet-smooth, pleasantly warm, and with a very lengthy finish.

