

D'Or LUCE

Albana di Romagna
DOCG Passito

A complex, mature and elegant sensory journey through a kaleidoscope of suggestions. D'Or Luce is a fantastic interpretation of a land rich in nuances, accents and sweet asperities.



TASTING NOTES:

A golden passito wine with antique gold reflexes and an intense aroma laden with notes of apricot preserve, camomile, with a sweet spice and dried flower finale. Well-balanced and full-bodied, D'Or Luce captivates with all the sweetness of dried fruits and seduces with spicy yet fresh undertones. On the palate it is sweet yet never overbearing, enveloping, persistent, laden with softness and freshness, reminiscent of fruit in syrup and honey.

SERVING SUGGESTIONS:

ideal served with herby or very mature cheeses, also excellent with ricotta-based desserts, pastries and biscuits, adding a touch of character, steeped in a fine balance of perfumes and rich sensations.

VINIFICATION:

The harvesting of grapes begins in the second week of September. The most mature bunches are selected, picked and placed in small crate, where they are left to raisin for three months. The resulting must is fermented in new oak barriques.

RIPENING/AGEING :

12 months in barriques, 12 months in the bottle before commercialisation.

GRAPES: Albana

DENOMINATION: Romagna DOCG

GROWING METHOD: guyot

CHEMICAL CHARACTERISTICS:

Actual alcohol: 12,5% vol

Sugars: 150/180g/l

Total acidity: 6.5/7.5 g/l

SERVING TEMPERATURE: 10°C

STORAGE: store in a fresh and dry place, far from sources of heat

WINE LIST ENTRY:

"D'Or Luce" Branchini - Albana di Romagna DOCG Passito

SIZES: 500 ml

AZIENDA AGRICOLA BRANCHINI

Via Marsiglia, 3 | 40060 Toscanella di Dozza, Bologna IT

Tel: +39 0542 53778 | Email: info@branchini1858.it

www.branchini1858.it

I dati, le analisi e le descrizioni evidenziati in ogni scheda tecnica devono intendersi come meramente indicative delle caratteristiche medie del prodotto e quindi non riferite ad ogni specifica annata.