

Dutia

Albana di Romagna DOCG
(controlled and warranted
designations of origin) Dry

Suspended between past times and
modernity, a solemn yet dynamic
projection of its ancestral vocation.
Dutia is the essence of a land,
the start of a great journey, reserved for
the experience of its current flavour.



TASTING NOTES:

Straw yellow in colour with golden reflexes. Intense and fragrant, with ripe fruit, pear and plum hints refreshed by a touch of aromatic herbs, from which dill emerges triumphant. DUTIA decisively re-proposes the olfactory senses it stimulates, on the palate. It presents a good balance between its soft and acidic components, making it vibrant and dynamic.

SERVING SUGGESTIONS:

Perfect with fish-based dishes, crudités in particular (carpaccio, tartare, ceviche), fish and legume recipes, or stuffed oven baked vegetables. Also excellent served with semi-mature cheese. Delicious served with oriental fusion cuisine, tempura crustaceans and vegetables.

VINIFICATION:

Grapes are harvested by hand in mid September, when the right balance between sugars and acidity is reached. They are then gently pressed and statically decanted. Fermentation takes place in steel tanks at 12/14°C.

RIPENING/AGEING:

the resulting wine is left to rest on its lees until March. During this period, lees are suspended. The wine is then bottled.

GRAPES: Albana

DENOMINATION: Romagna DOCG

GROWING METHOD: guyot

MAXIMUM PRODUCTION: 7-10 tons/Ha

CHEMICAL CHARACTERISTICS:

Actual alcohol: 12,5 - 13,5% vol

Sugars: 0 - 4 g/l

Total acidity: 6 -6,5 g/l

SERVING TEMPERATURE: 6-8° C

STORAGE: Store in a fresh and dry place away from heat and light sources

WINE LIST ENTRY:

Albana di Romagna DOCG - "Dutia" Branchini

SIZES: 750 ml

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