

ARROCCO

Albana di Romagna Passito
DOCG



2020 VINTAGE

GRAPE VARIETY:

Albana 100%

VINEYARD:

Name: Laghetto and Sotto Vicchio

Exposure: south-east

Soil: clay, chalky

TRAINING SYSTEM:

pergoletta romagnola (Laghetto), Guyot (Sotto Vicchio)

No PLANTS PER HECTARE:

2.200 (Laghetto) and 3.300 (Sotto Vicchio)

YEAR OF PLANTATION:

1988 (Laghetto and Sotto Vicchio)

DATE OF HARVEST:

From August 24th to September 15th for dried grapes (20%); October 20th for the late harvest grapes with Botrytis (80%)

FERMENTATION:

in small stainless steel tanks and used French barrels

AGING:

12 months in small stainless steel tanks

6 months in bottle

ANALYTICAL DATA:

alcohol (% volume):	12,46
residual sugars (g/l):	136,2
total acidity (g/l):	6,10
volatile acidity (g/l):	0,90
pH:	3,44
malic acid (g/l):	1,10
total extract (g/l):	36,60

No OF BOTTLES:

6.155 half bottles (500 ml)

AWARDS

Vitae - Associazione Italiana Sommelier

Eccellenza Arrocco 2010 e 2019

I Vini d'Italia - L'Espresso

Arrocco 2011 - 16/20; Arrocco 2006 - 17/20 Albana passito dell'anno

Arrocco 2010 - 15,5/20

2 bicchieri - Vini d'Italia - Gambero Rosso / Slow Food

Arrocco 2005, 2006 e 2007

4 Grappoli - Bibenda *Arrocco 2005, 2007 e 2011*

Guida Oro - Veronelli Editore (Daniel Thomases - Gigi Brozzoni):

Arrocco 2011 - 91/100; Arrocco 2004, 2005, 2006 e 2007 - 90/100

The Wine Advocate - Robert M. Parker Jr *Arrocco 2001 - 89/100*

Falstaff (Othmar Kiem) *Arrocco 2003 - 88/100*

