

ARROCCO

Romagna Albana Passito
DOCG



2022 VINTAGE

GRAPE VARIETY:

Albana 100%

VINEYARD:

Name: Laghetto III and IV Q and Sotto Vicchio

Exposure: south-east

Soil: fine alluvial deposit

TRAINING SYSTEM:

guyot

No PLANTS PER HECTARE:

3.300 (Sotto Vicchio) and 5.500 (Laghetto III and IVQ)

YEAR OF PLANTATION:

1988 (Sotto Vicchio), 2018 (Laghetto IIIQ) and 2020 (Laghetto IVQ)

DATE OF HARVEST:

September 23rd and 24th for dried grapes (20%); October 12th and 13th and November 7th for the late harvest grapes with Botrytis (80%)

FERMENTATION:

in small stainless steel tanks

AGING:

7 months in small stainless steel tanks

3 months in bottle

ANALYTICAL DATA:

alcohol (% volume):	12,71
residual sugars (g/l):	123,7
total acidity (g/l):	6,60
volatile acidity (g/l):	0,73
pH:	3,37
malic acid (g/l):	1,00
total extract (g/l):	40,60

No OF BOTTLES:

3.370 half bottles (500 ml) and 150 magnums

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

