



ALBANA DI ROMAGNA 'ISOLA'

Emilia Romagna, Italy
Baïa di Zola



www.baliadizola.com

Method & Production

Manual harvest of the Albana grapes. Cold press maceration at 13° C for about 10-12 hours. It then undergoes a slow fermentation in stainless steel tanks, using indigenous yeasts, at a controlled temperature of 16-18° C. 5 months ageing in stainless, 3 months of which are on the lees. Minimum of 3 months refinement in bottle before release.

Tasting Notes

Straw yellow color. In its youth, it's floral with broom, hawthorn, aromatic herbs, and apricot. Fresh, dry and light on the palate, generous with fruit and floral aromas following through.

Food Matching

Lean appetizers, light soups, fish or shellfish dishes.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
BZ0122	Albana di Romagna 'Isola'	Albana	2022	12.5%	Screw Cap	6X0.75lt	No	No	Yes	No