

CA' DI SOPRA · COLLINA DI AGELLO · MARZENO

Albana

ROMAGNA ALBANA SECCO DOCG

Romagna's only DOCG. From a north-facing vineyard at 200 metres overlooking the Marzeno valley. Gentle pressing, low yield, sur lie ageing in cement. A mineral, saline white with unexpected tension for a Romagna Albana.



VINEYARD AND TERRITORY

Appellation	Romagna Albana Secco DOCG
Variety	Albana 100%
Estate	Ca' di Sopra
Altitude	200 m a.s.l.
Exposure	North
Soil	Blue clays
Planted	2003 · 2017
Bottles produced	3,500
Format	750 ml

WINEMAKING AND AGEING

Harvest	Manual
Pressing	Gentle, low yield
Fermentation	Stainless steel
Ageing	6 months sur lie in cement

200

METRES A.S.L.

Above the average altitude of Romagna Albana vineyards

North

EXPOSURE

Slow ripening, preserved acidity

2003

FIRST PLANTING

Twenty-year-old vines on blue clays

3,500

BOTTLES PRODUCED

Limited production, low yield

Ca' di Sopra Società Agricola
Via Feligara 15 · 48013 Marzeno di Brisighella (RA) · Romagna · Italy
cadisopra.com · info@cadisopra.com

MARZENO IS SANGIOVESE.
WE ARE CA' DI SOPRA.