

Bissoni



Production area: Bertinoro, hilly area 150 m

a.s.l. , sandy-clayey soil

Grape variety: albana

Grapes: 100% Albana

Harvest time: from end of October to December

Average yield per hectare: 40 quintals

Cultivation method: guyot

Vine Density: 2,500 vines per Ha

Year of planting: 1991

Harvest: Two thirds of the drying process occurs on the vine with Botrytis Cinerea, a third of which after the cutting of vine-shoots. The remaining third of the grapes are harvested and left to dry in crates. Grape harvesting consists of several passages in order to select the finest botrytised berries.

Wine making process: Alcoholic fermentation with wild yeasts at controlled temperature, partially in stainless steel tanks and partially in oak barrels. Two-years refining in both stainless steel tanks and French oak barrels and rest of minimum 18 months in the bottle.

Ageing potential: over 50 years

Organoleptic features: Intense golden yellow colour with amber shades after some years of ageing.

Bouquet of apricot jam, dates, dry figs, honey, ripe apple and vanilla. Spicy hints with emergence of saffron notes, after some years of ageing, typical of botrytised wines.

Mellow and rich in the mouth, moderately tannic, not too sweet, with a slightly oily texture and flavours reminiscent of its bouquet. Complex and lingering.

Notes and food pairing: This rich and structured wine is suitable for long ageing. Well matched with foie gras, blue cheeses, matured caprino and pecorino, Gorgonzola and Stilton, served with honey and

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Start with tea biscuits or