



GUALCHIERA

Romagna Albana DOCG
Secco

PRESENTATION

In the glass it shows an intense, bright straw yellow colour, introducing a bouquet of good breadth and clearly defined varietal identity.

Aromas of mature white flowers, acacia and chamomile unfold first, followed by yellow-fleshed fruit and citrus peel, with subtle herbal nuances in the background.

A delicate, barely perceptible spicy note adds depth and complexity without dominating.

On the palate the wine is supple and enveloping, supported by a well-judged residual sugar that rounds out the structure while preserving its dry profile.

The acidity is lively and well integrated, providing drive and precision and balancing a significant yet harmonious alcoholic strength.

The mouthfeel is full and textured, with a faint phenolic grip typical of the variety lending character, while a measured salinity carries through to a long, clean and coherent finish marked by balance, maturity and elegance.



GRAPES

➤ 100% Albana

TERROIR

This Albana originates in the heart of the Santerno Valley, between Imola and Forlì, in a landscape where history and nature have coexisted for centuries along the banks of the Canale dei Molini.

The vineyards are rooted in medium-textured alluvial soils, where the sandy component ensures effective drainage and aromatic definition, while the silty-clay fraction retains sufficient moisture during drier periods, preserving freshness and balance.

A temperate, well-ventilated climate combined with marked diurnal temperature variations promotes slow and complete ripening of the Albana grapes, enhancing aromatic complexity, acid balance and mineral finesse.

The constant presence of water contributes to a stable microclimate, limiting vine stress and allowing for an authentic, refined expression of the Romagna terroir.

FERMENTATION

Fermentation at controlled temperature (54°F) to best develop the varietal aromas.

AGEING PROCESS

In stainless steel tanks.



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CHARACTERISTICS

COLOUR AND SHADES

Intense straw yellow.

TEMPERATURE OF SERVICE

8-10°C.

CORK

DIAM

MATCHING

Highly versatile at the table, it pairs seamlessly with structured seafood starters, shellfish, grilled cuttlefish and squid. It also complements traditional Romagnolo first courses such as cappelletti in a light broth or dry passatelli with vegetables and aromatic herbs.

Thanks to its structure and textural softness, it performs equally well with white meats, porchetta-style rabbit, noble poultry cuts and medium-aged cheeses, while also showing elegance alongside more evolved raw fish preparations and complex vegetarian dishes.

ANALYSIS

ACIDITY : 6,80 gr/lit

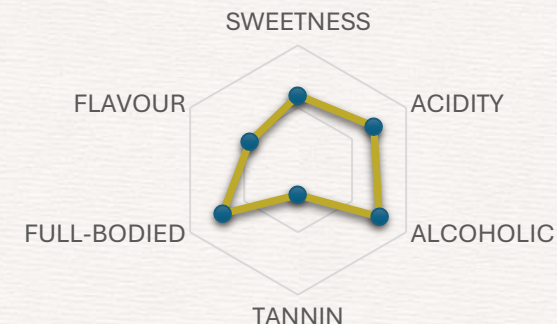
PH : 3,29

SUGAR RESIDUAL : 9 gr./lit.

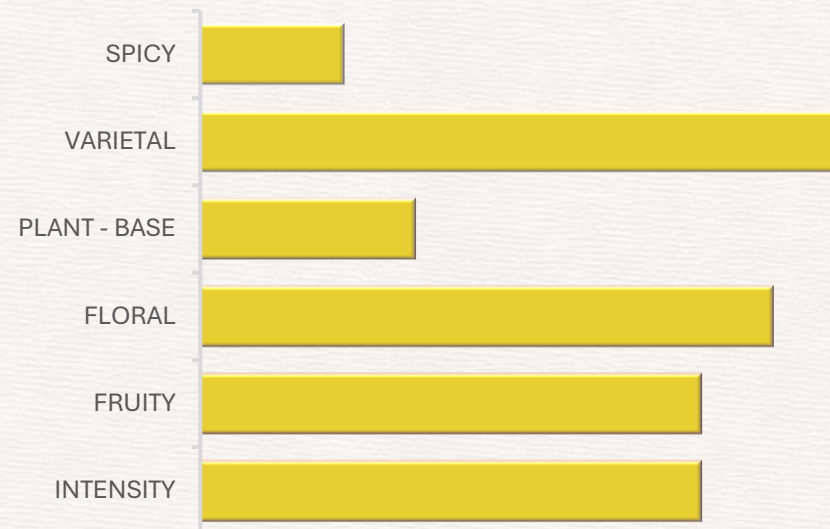
ALCOHOL BY VOLUME : 14% vol.



TASTING NOTES



OLFACTORY NOTES





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PACKAGING

BOTTLE CAPACITY AND GROSS WEIGHT

0,75 lt. (Doge Leggera) - 1360 g

CASES/BOTTLES FOR PALLET

105 / 630

CASE DIMENSIONS

Base 25,5 x 17 cm - height 31 cm

CASE GROSS WEIGHT

8,45 Kg

PALLET DIMENSIONS

Base 80 x 120 - height 170cm

PALLET GROSS WEIGHT

942 Kg

BOTTLE EAN CODE

8034125520411

CASE EAN CODE

8034125520831



AWARDS

AWC VIENNA INTL. WINE CHALLENGE

- ✓ 2018 - SEAL OF APPROVAL
- ✓ 2024 - SILVER MEDAL
- ✓ 2025 - SEAL OF APPROVAL

GUIDA ORO "I VINI DI VERONELLI"

- ✓ 2019 - 84 points

ANNUARIO "MIGLIORI VINI ITALIANI"

- ✓ 2019 - 89 points
- ✓ 2025 - 95 points
- ✓ 2026 - 95 points

JAPAN WOMEN'S WINE AWARDS

- ✓ 2024 - GOLD MEDAL

BERLIN WINE TROPHY

- ✓ 2024 - GOLD MEDAL
- ✓ 2025 - GOLD MEDAL

INTL. WINE AWARD MUNDUS VINI

- ✓ 2025 - GOLD MEDAL