



TENUTA DEL PRINCIPE
Viticoltori dal 1863

SINTRIA

Romagna
Albana Secco DOCG

PRESENTATION

100% Albana di Romagna, sourced from grapes left to slightly overripen on the vine to enhance extract concentration while preserving freshness and balance.

White vinification with temperature-controlled fermentation at 13 °C to emphasize varietal expression; followed by sur lie aging in French oak for 12-14 months, contributing depth, structural definition, and aromatic complexity.

In the glass, it shows an intense golden-yellow hue.

The aromatic profile is broad and persistent, with notes of ripe apricot, citrus peel, and dehydrated yellow fruit, complemented by refined spicy nuances (saffron, white pepper) and subtle toasted undertones.

The palate is full-bodied and coherent, textural yet dry, supported by vibrant acidity that balances the 14% abv and integrates a fine, polished tannic structure.

The finish is long, savoury, spicy, and mineral, clearly driven by a strong gastronomic vocation.



GRAPES

➤ 100% Albana

TERROIR

Vineyards located between Imola and Forlì, on medium-textured soils with a clay-leaning profile, rich in limestone and hydrated calcium sulphate (gypsum).

The interplay between Apennine and Adriatic climatic influences promotes slow, complete ripening, enhancing mineral tension, aromatic precision, and the aging potential of high-quality dry Albana.

FERMENTATION

Fermentation at controlled temperature (55° F) to best develop the varietal aromas.

AGEING PROCESS

On the lees in French oak barrels for 12-14 months.

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CHARACTERISTICS

COLOUR AND SHADES

Intense yellow, tending towards golden.

TEMPERATURE OF SERVICE

10-12°C.

CORK

Natural Cork - AMORIM

MATCHING

A versatile yet structured wine: ideal with traditional Romagna cappelletti, porchetta-style rabbit, roasted poultry, and glazed pork.

Outstanding with fatty fish, shellfish in sauce, creamy risottos, mushrooms, and white truffle.

It also pairs excellently with aged and semi-blue cheeses.

An Albana conceived for refined gastronomy and extended contemplation in the glass.

ANALYSIS

ACIDITY : 6,40 gr/lt

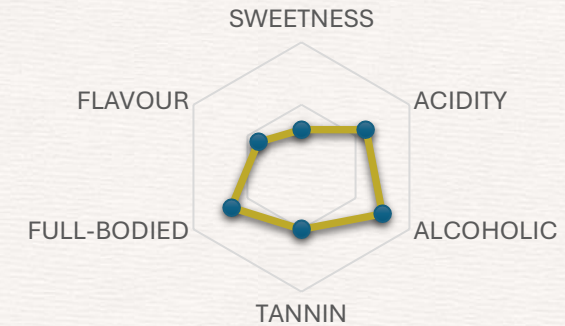
PH : 3,17

SUGAR RESIDUAL : 7,74 gr./lt.

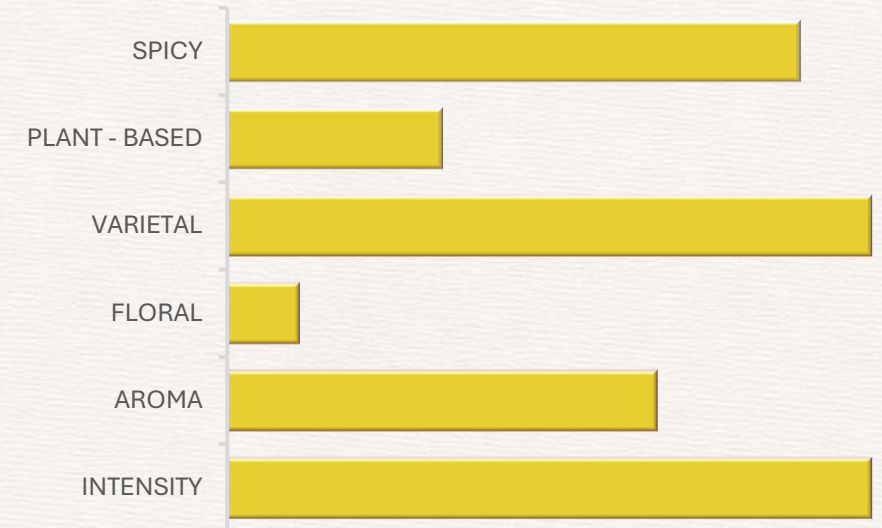
ALCOHOL BY VOLUME : 14% vol.



TASTING NOTES



OLFACTORY NOTES





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PACKAGING

BOTTLE CAPACITY AND GROSS WEIGHT

0,75 lt. (Doge Pesante) - 1645 g

CASES/BOTTLES FOR PALLET

90 / 540

CASE DIMENSIONS

Base 31,5 x 25,5 cm - height 18 cm

CASE GROSS WEIGHT

10,35 Kg

PALLET DIMENSIONS

Base 80 x 120 - height 175 cm

PALLET GROSS WEIGHT

951,5 Kg

BOTTLE EAN CODE

8034125520596

CASE EAN CODE

8034125520589



AWARDS

BERLIN WINE TROPHY

✓ 2016 - GOLD MEDAL

AWC VIENNA INTL. WINE CHALLENGE

✓ 2014 - SEAL OF APPROVAL

✓ 2016 - GOLD MEDAL

✓ 2017 - SILVER MEDAL

GUIDA ORO "I VINI DI VERONELLI"

✓ 2019 - 83 points

ANNUARIO "MIGLIORI VINI ITALIANI"

✓ 2019 - 88 points

✓ 2021 - 86 points

LA SELEZIONE DEL SINDACO

✓ 2017 - 87 points

ASIA WINE TROPHY

✓ 2016 - SILVER MEDAL

GRAND INTL. WINE AWARD MUNDUS VINI

✓ 2016 - SILVER MEDAL

DECANTER WORLD WINE AWARD

✓ 2014 - COMMENDED

EMILIA-ROMAGNA DA BERE E DA MANGIARE

✓ 2017/18 - 5 grapes

✓ 2020/21 - 6 grapes

CONCOURS MONDIAL DE BRUXELLES

✓ 2017 - GOLD MEDAL



TENUTE D'ITALIA
Eccellenze Enologiche Italiane