

# ēiba

romagna albana secco docg

Its freshness renders each sip vibrant and energetic, opening the doors to an intense taste enriched by a good dose of structure. The bitterish finish contrasts the soft parts providing a pleasant, sophisticated balance.

## technical data

**First vintage:** 2021

**Production:** 3300 bottles/year

**ABV:** 13,50%

**Grape varietal:** 100% Albana

**Production area:** Faenza (RA),  
Emilia-Romagna, Italy

**Aging:** traditional / stainless steel

**Color:** goldish straw yellow

**Serving temperature:**

10°C / 50°F

**Aroma:** fruit notes of yellow  
peach and apricot, delicate  
herbaceous hints

**Taste:** intense, fresh with  
medium-plus acidity, slightly  
savory

**Suggested pairings:** cheeses such as gorgonzola dolce and blue  
cheese, shellfish, raw fish, fish soups and stews, white meat, pork  
shank, oysters au gratin.

