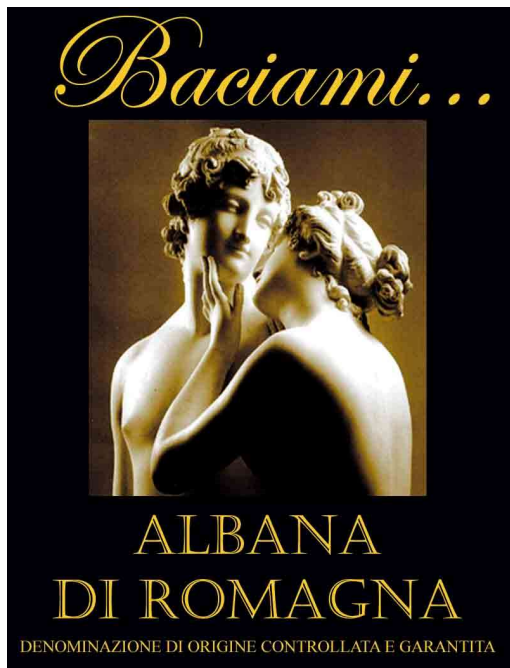


Baciami, Albana Di Romagna, DOCG, Dolce, 2023

Cantine Intesa - Agrintesa



The hilly territory around Agrintesa gives life to great wines. Both small and large vineyards contribute to this cooperative mainly from the provinces of Ravenna, Bologna, Forlì, and Rimini. Their goal is to search for innovation without losing sight of tradition.

In Italian, "Baciami" means "Kiss me" and what could be more appropriate than the "kiss" of this sweet little wine, a wine that has quite a history. According to the story, when the Roman Princess Galla Placida first tasted this in AD 382, she declared that this wine was so smooth it "should be drunk in gold." But that was then. So we'd say: if you don't have a gold cup to drink it in, don't worry - a simple wine glass will do just as well!

Tasting Notes

The perfect match for the Adesso Cagnina, sweet but not sticky, with pleasing flavors of honeysuckle and ripe pear, with hints of caramel and soft lemon.

Region: Emilia-Romagna

Classification: Romagna DOCG Albana Dolce

Area of Production: Municipality of Faenza and Forlì

Grape Variety: 100% Albana

Soil: Medium clay soil

Average Age of Vines: 6-8 years

Spacing of Plants: 1,335 plants per acre

Trellising System: Guyot

Production per Acre: 4.91 tons

Vinification: Cold maceration on the skin (4-6° C) Soft pressing. Cold fermentation (12-14° C).

Maturation: 7-month maturation in small steel tanks with frequent lees stirring. Then, a further 2-month aging in bottles.

Total Acidity: 6.61 g/l

PH: 3.09



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