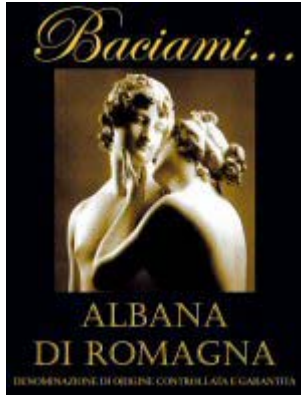


"BACIAMI," ALBANA DI ROMAGNA, DOCG, 2008

Le Rocche Malatestiane



Le Rocche Malatestiane



Le Rocche Malatestiane is a wine cooperative that was established in 1994 by the merging of the most ancient vine-growing and wine-producing structures of the Rimini province. The cooperative was named after the Rimini rule of Sigismondo Pandolfo Malatesti, the most famous figure of the family, lord of Rimini in 1400. Today, there are 990 vine-growing members managing 800 hectares (about 2000 acres) of vineyards.

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. Today, Albana di Romagna is one of precious few wines to be awarded DOCG status by Italian wine authorities. 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 to the Adesso Cagnina, sweet but no sticky with pleasing ripe fruit, aromas and flavors.

Region: Emilia-Romagna

Classification: Albana di Romagna DOCG

Area of Production: Hills of Bertinoro

Castrocaro Terme and Terra del Sole

Grape Variety: 100% Albana

Soil: Clay

Average Age of Vines: 15 years

Spacing of Plants: 3 m. between rows. .50 m. between plants

Trellising System: Guyot

Production per Acre: 4.02 tons

Vinification Technique: Cryo-maceration and soft pressing followed by fermentation at controlled temperature of 15/16° C

Maturation: Matured in the bottle for 6 months.

Total Acidity: 6.85 g/l

PH: 3.02

Sugar Content: 60 - 75 g/l

Alcohol: 9%

Total Cases Produced: 2,500