

Baciami, Albana Di Romagna, DOCG, Dolce, 2024

Cantine Intesa - Agrintesa

In Italian, "Baciami" means "Kiss me" and what could be more appropriate than the "kiss" of this delicately sweet, elegant 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

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: 2,600 plants per hectare

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

Sugar Content: 77.05 g/l

Alcohol: 10.2%

Total Cases Produced: 2,500



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