

BACCHANAL WINE IMPORTS INC.

IMPORTERS OF FINE WINES

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Organic certification Suolo e salute, Certificate n. 33096

THEA PASSITO

Romagna Albana

Denominazione di Origine Controllata e Garantita
Passito

GRAPE VARIETY

100% Albana

VINEYARD

Name: Vigna del lago, Imola Estate

Soil: silt-clay

TRAINING SYSTEM

Capovolto (single-arched cane)

No. PLANTS PER HECTARE

5500

YEAR OF PLANTATION

1995

DATE OF HARVEST

70% towards the end of September and 30 days drying loft 30% late harvest by the end of October

FERMENTATION

100% in stainless

TASTING NOTES

The wine is a deep golden yellow with hints of pink. The natural acidity of the Albana grapes balances the sweetness very well and originates a delicate but personable dessert wine. It has a bouquet of candied fruit, orange zest and almond paste. It ages well and will remain drinkable for up to 6 years. Serving suggestions: desserts, dried apricots, Blue cheese with herbed, chestnut honey, pates' and goat cheese with apricot jelly,

TRE MONTI

