BACCHANAL WINE IMPORTS INC.

IMPORTERS OF FINE WINES

10 MIDLAND AVENUE - SUITE 200 PORT CHESTER - NY 10573 TEL. 1-914-303-3316 FAX 1-775-317-5385 www.bacchanalwines.com - fp@bacchanalwines.com

VIGNA ROCCA

Romagna enominazione di Origine Controllata e Garantita Albana Secco Organic wine

GRAPE VARIETY 100% Albana

VINEYARD Name: Vigna della Rocca, Forlì Estate Soil: brown clay

TRAINING SYSTEM Capovolto (singlearched cane)

No. PLANTS PER HECTARE 3500

YEAR OF PLANTATION 1985

DATE OF HARVEST First week of September

FERMENTATION 100% in stainless steel

VINIFICATION Soft cold pressed

FERMENTATIO TEMPERATURE Selected yeasts

MATURATION 100% in stainless steel

MALOLACTIC FERMENTATION Not

APPEARANCE Lively golden yellow

BOUQUET Elegant fragrances of melon and apricot, honey and wildflowers

PALATE Mouthfilling, conveying ripe peach and plum; pleasant bitter almond on the finish

SERVING SUGGESTION

Fried seafood and fish soup, risottos, roast poultry and veal





Organic certification Suolo e salute, Certificate n. 33096

