

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



Organic certification Suolo e salute, Certificate n. 33096

TRE MONTI

VITALBA

Romagna

Denominazione di Origine Controllata e Garantita
Albana Secco

Fermented in Georgian amphoras

GRAPE VARIETY

100% Albana

VINEYARD

Name: Vigna Bacchilega, Imola Estate

TRAINING SYSTEM

Capovolto (single-arched cane)

No. PLANTS PER HECTARE

3500

YEAR OF PLANTATION

1980

DATE OF HARVEST

First week of September

FERMENTATION

In Georgian amphora (Kvevri) holding 470 liters without addition of selected yeasts and without temperature control

MACERATION

120 days

TASTING NOTES

Fermented and left on the skins in amphora for 120 days, this alluring orange wine offers an array of intriguing aromas including saline, dried yellow stone fruit, baking spice and honey. The vibrant, savory palate continues to open up in the glass, doling out dried apricot, candied orange zest, aromatic herb, tobacco and candied ginger alongside racy acidity. A flinty mineral vein backs up the finish.

NOTES

Vitalba is produced inside an exchange project between Georgian winemakers and six producers from Romagna region. The project intention is to vinificate our local vine variety in the traditional Georgian kvevri using only their traditional method. Among other things the interior waxing of Georgian amphorae is exclusively made of beeswax. With this type of waxing we have a minor oxygen permeability, resulting in younger wines, both in flavour and color.