



52 Fuochi - IGP Ravenna Sangiovese 2022

Grapes: Sangiovese 100%

Bottle: 750ml Burgundy bottle, Screwcap

Harvest: Manual harvest in crates during the first week of September

Vinification: Spontaneous fermentation, spontaneous malolactic fermentation, no clarification

Aging: 9 months in concrete and partially in neutral tonneaux, followed by 18 months in bottle

Production Area: Brisighella (RA)

Elevation: 90/100 meters above sea level

Soil: Blue clay

Exposure: Northeast

Training System: Spurred cordon

Alcohol Content: 13%

Total Sulfites: < 40 mg/l

Total Acidity: 6.50 g/l

Residual Sugar: < 1 g/l

Our Sangiovese takes its name from an ancient statistical document, the Descriptio Romandiole of 1371, a census commissioned by Cardinal Anglic de Grimord for Pope Urban V, in which the Church of San Nicola - still present on the estate - counted 52 "hearths," representing the families belonging to the parish. This is a Sangiovese of subtraction - we harvest when its sugars project towards a maximum potential alcohol of 13-13.5 degrees, letting it macerate on the skins just for the duration of fermentation, typically never more than two weeks before racking. We rack and lighten it with the first winter chills. Yet we prefer to wait, which is why it rests in bottle for 18 months before being served.



Azienda Agricola Baccagnano di Marco Ghezzi
via baccagnano 24 - 48013 brisighella info@baccagnano.it - 3482244836