



**Alveda. Romagna Albana secco
DOCG 2022**

Grapes: Albana 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, bland filtration

Aging: Barriques during fermentation and for
6 months followed by 18 months in bottle

Production Area: Brisighella (RA)

Elevation: 250 meters above sea level

Soil: clay. lime

Exposure: West-Northwest

Training System: Guyot

Alcohol Content: 13%

Total Sulfites: < 50 mg/l

Total Acidity: 5.52 g/l

Residual Sugar: < 1 g/l

Made following the new
winemaking regulations of the
Brisighella Winemakers
Association, Alveda, 100% Albana
grape variety, underwent its entire
fermentation and aging process
in small oak barrels, resulting in
a textured wine rich in aromas,
capable of balancing tannins and
acidity in the depth of its
bouquet.



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