

PAGLIA

RAVENNA
BIANCO
2022

INDICAZIONE
GEOGRAFICA
TIPICA

13,5% Vol.
750mle

IMBOTTIGLIATO ALL'ORIGINE PRESSO
azienda agricola Baccagnano
BRISIGHELLA - PRODOTTO IN ITALIA

CONTIENE SOLFITI - ENTHÄLT SULFITE - CONTAINS SULPHITES

LOTTO ALC2022



BACCAGNANO.IT

COME RICICLARE:
BOTTIGLIA: GL71 VETRO
TAPPO A VITE: C/ALU90 ALLUMINIO
VERIFICA LE DISPOSIZIONI DEL TUO
COMUNE PER LA GESTIONE DEI RIFIUTI

Paglia. IGP Ravenna Bianco 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: 9 months in concrete followed by 12
months in bottle

Production Area: Brisighella (RA)

Elevation: 90/100 meters above sea level

Soil: Blue clay

Exposure: Northeast

Training System: Guyot

Alcohol Content: 13,5%

Total Sulfites: < 20 mg/l

Total Acidity: 6.25 g/l

Residual Sugar: < 1 g/l

After harvesting the grapes between late August and early September, we give our Albana an intense period of skin contact: for the first five days of vinification, we treat it like a red wine, punching down twice daily to keep the cap submerged. Then we move it to a concrete vessel, where it rests on its lees throughout the winter. Come spring, we rack and bottle. After a few months of bottle rest, Paglia is ready for the table.



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