



**Pirona. Romagna Albana secco  
DOCG 2023**

**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:** Qvevri during fermentation and 6 months in stainless steel followed by 12 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

Pirona, meaning spinning top in the Romagna dialect, takes its name from the resemblance between Qvevri (handmade Georgian terracotta amphorae) and this famous wooden toy - both unable to stand on their own. Our Qvevri are supported by metal frames that allow us to move them around the cellar as needed. Pirona is made from Albana grapes harvested between late August and early September, which ferment in the Qvevri for 31 days. During this time, we simply keep the skin cap clean without breaking it, listening to fermentation's whispers by pressing our ears against the terracotta.



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