

# A--+-A Bianco 2015

## DESCRIPTION

Intense straw yellow in colour with golden tinges. It has an earthy aroma that blends with notes of flowers and yellow fruits. On the palate, it is rich but elegant, with a good balance of earthy and citrus flavours. A traditional table wine of Romagna, to be served with pasta dishes with ragout sauce and grilled or roasted red meat.

## PRODUCTIVE PROCESS

- Grapes: 100% Albana, organically grown
- Vineyards: in the hills of Dovadola (FC) in the locality of San Ruffillo, 250 MASL; northeast facing exposure, arenaceous-marly substrate, loamy-clayey soil;
- Production: 60 quintals per hectare
- Vinification: from grapes harvested by hand in crates, softly pressed in whole bunches, and fermentation in steel tanks at a controlled temperature
- Refinement: in 10-hectolitre steel tanks for 8 months
- Alc./Vol: 12.5%
- Bottles produced: 1,450 bottles



## ANALYSIS

pH:	3,80
Total sulphur dioxide	56 mg/l
Alcohol by volume	15,93% vol
Volatile acidity	1,02 g/l of acetic acid
Malic acid	1,56 g/l

## ALLERGENS:

Sulfur dioxide and sulfites in concentrations higher than 10mg/kg or 10mg/l, expressed as SO<sub>2</sub>.

VINO BIANCO



*Vino ottenuto da uve 100% raccolte, vinificate ed imbottigliate in azienda.*

VINO ITALIANO

**e 75 cl 13,5% vol**

Imbottigliato da  
Az. Agr. Corte San Ruffillo di  
Vespignani Sara - Dovadola (FC), Italia  
nelle proprie cantine presso  
Podere la Fontana, via Calbola 1  
Rocca San Casciano (FC), Italia

contiene solfiti - contains sulphites - enthält Sulfite

L. 05/15

## PACKAGING

	Packaging	Height (cm)	Width (cm)	Depth (cm)	Weight
Product	Bottles Vol. 75 cl.	31,9	7,3 Ø	-	Cl. 75
Cardboard	Carton 6 bottles	17,5	29,2	24,7	Kg. 7,1