



BAGLIO DI PIANETTO

PALERMO - NOTO

MONOVARIETALI BIO NERO D'AVOLA

NAME'S ORIGIN: the grape variety employed.

DENOMINATION: Sicilia DOC, organic.

LOCATION: Contrada Baroni, Noto (SR).

YIELD PER HECTARE: 8 tonnes.

VINE DENSITY: 5,5 ha with 5.050 plants per ha.

SOIL QUALITY: medium-textured calcareous-clay soil.

ELEVATION: 50 m a.s.l.

TRAINING SYSTEM: vertical trellises.

PRUNING: spur-trained cordons, 8/10 buds.

BOTTLES PRODUCED: 51.000.

FIRST VINTAGE: 2007.

GRAPE BLEND: Nero d'Avola.

HARVEST: manual, September.

VINIFICATION: Destemming, soft pressing, cold maceration on the skins, fermentation

at controlled temperature with frequent re-circulation and removal of the must. Malolactic fermentation.

AGEING: in steel tanks for 14 months. In bottle for 3 months.

TOTAL ACIDITY: 6.38 g/L.

ALCOHOL: 13%.

TASTING NOTES:

COLOUR: Deep ruby red with pleasant violet reflections.

AROMA: Intense and enveloping, notes of currant, wild strawberry and pomegranate.

FLAVOUR AND TEXTURE: Red wine which exalts the freshness on the palate, the minerality, the softness of its tannins in a balance complex that gives the wine sensations of pleasure and length on the palate.

FOOD PAIRINGS: It pairs well with risotto, first courses of baked pasta, red meats, lamb and tasty cheeses. For its pleasant texture and intense aroma Nero d'Avola is combined in an ideal manner to a traditional dish of Sicilian cuisine, spaghetti alla Norma with fried eggplant and smoked ricotta cheese.

IDEAL SERVING TEMPERATURE: 16°.

