



BAGLIO DI PIANETTO

PALERMO - NOTO

MONOVARIETALI BIO INSOLIA

NAME'S ORIGIN: the grape variety employed.

DENOMINATION: Sicilia DOC, organic.

LOCATION: Contrada Pianetto, Santa Cristina Gela (PA).

YIELD PER HECTARE: 9 tonnes.

VINE DENSITY: 4.830 plants per ha.

SOIL QUALITY: medium-textured, rich in clay, gravel and minerals.

ELEVATION: 650 m a.s.l.

TRAINING SYSTEM: vertical trellises.

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

BOTTLES PRODUCED: 65.000.

FIRST VINTAGE: 2007.

GRAPE BLEND: Insolia.

HARVEST: manual, the harvest is performed in three different stages to create three bases (acid/ripe/super-ripe).

VINIFICATION: grape selection followed by a light pressing, a static settling of the musts and spontaneous fermentation in steel at a controlled temperature.

AGEING: in steel tanks on the lees for 3 months, followed by the blending of the three bases and a final ageing in bottle (for a minimum of two months).

TOTAL ACIDITY: 5.6 g/L.

ALCOHOL: 13%.

TASTING NOTES:

COLOUR: Straw yellow with slightly green highlights.

AROMA: Floral notes of orange blossom and green apple, white peach and pear.

FLAVOUR AND TEXTURE: Fresh, crispy, sapid and mineral.

FOOD PAIRINGS: Ideal as an aperitif, excellent with seafood, shellfish and all fish dishes especially with grilled squid and fried fish. Ideal for Spaghetti pasta with tuna roe or Busiate pasta with swordfish and cherry tomatoes.

IDEAL SERVING TEMPERATURE: 7°.

