



Babalù, Rosso, Sicily, Italy, 2024

PRODUCER PROFILE

Sicily has the perfect geography and climate to be able to grow healthy, ripe grapes and produce high quality wines.

The Babalù vineyard sites are situated at an altitude of approximately 200-300m. The altitude helps ensure cooler nighttime temperatures which preserve crucial acidity in the grapes. The prevailing winds naturally limit the yield, and the wines tend to be harvested earlier than many of their neighbours and consequently are bright and fresh. The Rosso delivers plenty of ripe, plum like fruit and the Bianco particularly displays the crisp, citrus laced fruit filled style that is so familiar from this region.

VITICULTURE

A combination of hand and machine harvested grapes. Yields are naturally limited by the winds and climatic conditions on the island and average around 7 tonnes per hectare. Vineyard sites are situated at an altitude of 200-300m, ensuring cooler night-time temperatures which preserve crucial acidity in the grapes. The average age of the vineyards are 15 years old. These wines tend to be harvested earlier than many of their neighbours and consequently they are bright and fresh with no jammy, baked flavours.

WINEMAKING

Harvested in the cool of the morning for maximum preservation of fresh fruit flavours. Gentle pressing in a pneumatic press followed by overnight cold maceration to extract all the aromatics from the grapes. Fermented at 18C in stainless steel, temperature-controlled tanks.

TASTING NOTE

Ample ripe, plummy fruit, hints of spice and liquorice, red and cherry fruits, this wine is deliciously supple and juicy.

FOOD MATCHING

Oxtail soup or beef stew pair well, as does meatballs and pasta.



Product code: 5814

TECHNICAL DETAILS

Varieties:

Nero D'Avola 85%
Syrah 15%

Features:

Vegetarian
Vegan
Lightweight bottle

ABV: 12.5%

Closure: Screw cap

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

No oak ageing

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