



Baglio Gibellina, Frappato, IGT Terre Siciliane, Italy, 2023

PRODUCER PROFILE

The ancient and unchanged land of Sicily is truthfully reflected in the wines of Baglio Gibellina.

'Baglio' refers to the original internal courtyard of the farm, surrounded by a series of old rural warehouses once used for the collection and processing of grapes. Dominating the valley, it is surrounded by the hills of Salemi and Santa Ninfa, the landscape marked by rolling vineyards, broom and prickly pears. Old vine planted between 300-600m above sea level are grown on a mixture of clay and volcanic soils, resulting in wines that encapsulate ancient family traditions, authenticity and quality, with immense charm and easy appeal.

VITICULTURE

Planted on sandy soils at approximately 200 - 250 metres above sea level. Grapes are harvested at the peak of phenolic and aromatic maturity.

WINEMAKING

Traditional red wine maceration in stainless steel tanks at a controlled temperature.

TASTING NOTE

Ruby red colour lined with a purple tinge. The bouquet has a pleasant fresh fruit fragrance. Fresh red fruits and a fresh lively and soft palate.

FOOD MATCHING

Cheeses, Salami Pasta and Pizza



Product code: 2719

TECHNICAL DETAILS

Varieties:

Frappato 100%

Features:

Vegetarian

Vegan

Producer works organically

ABV: 13%

Closure: Screw cap

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

No oak ageing

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