



Baglio Gibellina, Sogno del Sud Organic Grillo, IGT, Sicily, 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

The vineyards are located on the hills with clay soil. The vines are cultivated with the espallier system and the pruning is Guyot.

Winemaking

The grapes are harvested by hand in the end of August and 1st week of September, and are vinified in small stainless steel tanks at a controlled temperature of 15°C. The maturation occurs in small stainless steel tanks with battonage for the first month of refining.

Tasting Note

This delightful wine is straw yellow in colour. An intense but pleasant nose with notes of exotic fruit and spice. Fresh and soft on the palate, well balanced with a persistent aftertaste.

Food Matching

Fish dishes, such as smoked salmon, tuna and swordfish, and spicy white meats.



Product code: 3104

Technical Details

Varieties:

Grillo 100%



ABV: 12.5%

Closure: Screw cap

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

No oak ageing

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