



Baglio Gibellina, Sogno del Sud Organic Nero d'Avola, DOC, Sicily, Italy, 2022

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

Nero d'Avola is a very important native varietal. Initially found in Siracusa, it is now spread in all the wine-making areas on the island. The selected old vineyards are located on the hills between 300 metres to 600 metres above the sea level. The vineyards are cultivated on clay soil with limited yields of grape per hectare using Guyot technique. This type of cultivation prefers clay-like terrain and is very sensitive to excessive dryness and too much exposure to sunlight.

Winemaking

The grapes are harvested by hand first week of September, and are vinified in small stainless steel tanks at a controlled temperature of 15°C.

Tasting Note

Deep ruby-red and violet flecks. Intense nose of pomegranate and wild strawberries and hints of red berry fruits. Soft and velvety, full bodied with smooth and sweet tannins.

Food Matching

Red meats, Italian pasta and aged cheeses.



Product code: 3103

Technical Details

Varieties:

Nero d'Avola 100%



ABV: 13%

Closure: Screw cap

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

No oak ageing

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