



Baglio Gibellina, U. Passimiento Bianco, 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

Indigenous varieties, Catarratto and Grillo, are from vineyards with excellent sun exposure and low yielding, whilst experiencing different soils and microclimates. This makes for a more complex and complete final wine. Hand-harvested at night to take advantage of the cooler temperatures and retain freshness.

Winemaking

Hand-harvested at night to take advantage of the cooler temperatures and keep the bunches intact and avoid any skin maceration. Soft pressing followed by temperature-controlled fermentation. The components are kept cool to settle and final blend is made in spring following harvest.

Tasting Note

Intense, elegant and complex, this is a wonderful combination of citrus, grapefruit, apple and white flesh fruits with a hint of Mediterranean flora.

Food Matching

Grilled vegetable dishes, antipasti, fish, or vongole pasta ... but equally delicious with roast chicken.



Product code: 5038

Technical Details

Varieties:

Catarratto 60%
Grillo 40%



ABV: 13%

Closure: Natural cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

No oak ageing

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