

Product code: 1994

BAGLIO GIBELLINA, U. PASSIMENTO, DOC SICILY, ITALY (150CL.), 2019



Producer Profile

Baglio Gibellina is situated in picturesque Sicily where its vineyards are surrounded by the hills of Salemi and Santa Ninfa.

Old vineyards located between 300-600m above sea level are grown on a mixture of clay and volcanic soils with limited yields allowing for the production of outstanding wines with incredible food matching potential.

Viticulture

The selected old vineyards are located on hills at 300 to 600 meters above sea level. The vines are grown using the Guyot training system on clay soils with limited yields of grapes per hectare.

Winemaking

The Frappato grapes are harvested as soon as they reach maturation, and so that all the typical freshness remains in the must is fermented slowly in small steel tanks. The Nero d'Avola grapes are left on the vines for a light withering and for natural dehydration to occur. They are late harvested and with extreme care placed in wooden cases. After a soft pressing the musts are fermented at a controlled temperature. The two musts evolve according to their typical features and then are slowly blended. The natural sweetness of the wines is obtained by interrupting the fermentation through the "cold" process. The wine is then matured for some months in steel tanks.

Tasting Note

Bright intense red fruit on the nose displaying lots of red berries. The palate is warm and full-bodied with harmonious acidity and smooth and elegant tannins.

Food Matching

Pasta and mild cheeses

Technical Details

Varieties:

Nero d'Avola 70%

Frappato 30%

ABV: 13.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 150cl

Oak Treatment

No oak treatment