

Product code: 1289

Baglio Gibellina, U. Passimiento, DOC Sicily, Italy, 2021



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

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

Frappato grapes are harvested as soon as they reach maturation, so that all the typical freshness remains in the must which is fermented slowly in small steel tanks. 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 natural sweetness of the wines is obtained by interrupting the fermentation by dropping the temperature until it is too cold for fermentation to continue. The wine is then matured 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 75cl

Oak Ageing

No oak ageing