



Baglio Gibellina, U. Passimiento, 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

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.



Product code: 1289

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

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