



BAGLIO DI PIANETTO

PALERMO - NOTO

MONOVARIETALI BIO FRAPPATO

NAME'S ORIGIN: the grape variety employed.

DENOMINATION: IGT Terre Siciliane.

LOCATION: Contrada Baroni, Noto (SR).

YIELD PER HECTARE: 9 tonnes.

VINE DENSITY: 5.050 plants per ha.

SOIL QUALITY: medium-textured calcareous-clay soil.

ELEVATION: 50 m a.s.l.

TRAINING SYSTEM: vertical trellises.

PRUNING: spur-trained cordons, 8/10 buds.

BOTTLES PRODUCED: 28.000.

FIRST VINTAGE: 2010.

GRAPE BLEND: Frappato.

HARVEST: manual, September.

VINIFICATION: grape selection followed by destemming and a light pressing. In steel fermentation at a controlled temperature followed by traditional pigeage and pump-over.

AGEING: in steel tanks for 14 months. In bottle for 3 months.

TOTAL ACIDITY: 5.30 g/L.

ALCOHOL: 13%.

TASTING NOTES:

COLOUR: A clear and fairly dense ruby red.

AROMA: floral (rose) and fruity (marasca cherries and red plums).

FLAVOUR AND TEXTURE: fresh, fine and quite intense, sapid. The aftertaste reveals notes of medlar and peach together with a delicate tannin.

FOOD PAIRINGS: Sicily's traditional "pasta all'anciova" with anchovies and breadcrumbs.

IDEAL SERVING TEMPERATURE: 14°.

