



BAGLIO DI PIANETTO

PALERMO - NOTO

MONOVARIETALI BIO NERO D'AVOLA

NAME'S ORIGIN: the grape variety employed.

DENOMINATION: Sicilia DOC.

LOCATION: Contrada Baroni, Noto (SR).

YIELD PER HECTARE: 8 tonnes.

VINE DENSITY: 5,5 ha with 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: 51.000.

FIRST VINTAGE: 2007.

GRAPE BLEND: Nero d'Avola.

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: 6.38 g/L.

ALCOHOL: 13%.

TASTING NOTES:

COLOUR: a clear and dense Tyrian purple red.

AROMA: intense and fine, floral (lavender) and fruity (cherries and plums) with a light hint of grass.

FLAVOUR AND TEXTURE: dry, quite sapid and lingering, a firm body with soft tannins.

FOOD PAIRINGS: Sicilian "caponata" with tomato concasse.

IDEAL SERVING TEMPERATURE: 16°.

