



# BAGLIO DI PIANETTO

P A L E R M O - N O T O

## CLASSICI SHYMER

**NAME'S ORIGIN:** a combination of the words Syrah (Shiraz) and Merlot.

**DENOMINATION:** IGT Terre Siciliane.

**LOCATION:** Syrah in Contrada Baroni, Noto (SR), Merlot in Contrada Pianetto, Santa Cristina Gela (PA) for the Merlot.

**YIELD PER HECTARE:** Syrah 9 tonnes per ha, Merlot 9 tonnes per ha.

**VINE DENSITY:** Syrah 7 ha con 8.264 plants per ha, Merlot 4.830 plants per ha.

**SOIL QUALITY:** Syrah: medium-textured sandy soil; Merlot: medium-textured, rich in clay, gravel and minerals.

**ELEVATION:** 50 m a.s.l. for the Syrah and 650 m a.s.l. for the Merlot.

**TRAINING SYSTEM:** vertical trellises.

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

**BOTTLES PRODUCED:** 60.000.

**FIRST VINTAGE:** 2004.

**GRAPE BLEND:** Syrah - Merlot

**HARVEST:** manual, August and September.

**VINIFICATION:** grapes are sorted by hand before they are destemmed and lightly pressed. Early natural fermentation using the grapes' own wild yeast, maceration with the aid of marc presses and

delestage fermentation to best preserve the primary character of the grapes.

**AGEING:** in French oak barriques for 12 months, new, a second or third ageing depending on vintage. In bottle for 24 months.

**TOTAL ACIDITY:** 5.97 g/L.

**ALCOHOL:** 14.5%.

**TASTING NOTES:**

**COLOUR:** a clear and vivid ruby red.

**AROMA:** intense, complex and fine, floral (rose) and fruity (red berries), spicy (cloves, nutmeg).

**FLAVOUR AND TEXTURE:** ready and harmonious, warm, intense and lingering. A strong bodied wine with silky and caressing tannins.

**FOOD PAIRINGS:** Roasted meats and Palermo's traditional "involtini".

**IDEAL SERVING TEMPERATURE:** 16-18°C.

