



# BAGLIO DI PIANETTO

PALERMO - NOTO

## MONOVARIETALI BIO SYRAH

**NAME'S ORIGIN:** the grape variety employed.

**DENOMINATION:** Sicilia DOC, organic.

**LOCATION:** Contrada Baroni, Noto (SR).

**YIELD PER HECTARE:** 9 tonnes.

**VINE DENSITY:** 4,5 ha with 5.050 plants per ha.

**SOIL QUALITY:** medium-textured sandy-calcareous soil.

**ELEVATION:** 50 m a.s.l.

**TRAINING SYSTEM:** vertical trellises

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

**BOTTLES PRODUCED:** 40.000.

**FIRST VINTAGE:** 2007.

**GRAPE BLEND:** Syrah.

**HARVEST:** manual, August and 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:** 5.7 g/L.

**ALCOHOL:** 14%.

**TASTING NOTES:**

**COLOUR:** a clear and dense ruby red with Tyrian purple highlights.

**AROMA:** intense and fine, fruity (raspberry, wild berries), spicy.

**FLAVOUR AND TEXTURE:** dry, quite sapid and lingering, with a good body supported by elegant tannins.

**FOOD PAIRINGS:** home-made "pappardelle" with game ragout, beef "Tagliata" with arugula and parmesan shavings.

**IDEAL SERVING TEMPERATURE:** 16°.

