



# BAGLIO DI PIANETTO

PALERMO - NOTO

## CLASSICI TIMEO

**NAME'S ORIGIN:** *Timaeus* is one of Plato's most important dialogues, dedicated to the speculation on themes such as cosmology (the origin of the universe), physics (the structure of matter) and eschatology (the nature of Man).

**DENOMINATION:** Sicilia DOC.

**LOCATION:** Contrada Pianetto, Santa Cristina Cella (PA).

**YIELD PER HECTARE:** 9 tonnes.

**VINE DENSITY:** 4.830 plants per ha.

**SOIL QUALITY:** medium-textured, rich in clay, gravel and minerals.

**ELEVATION:** 650 m a.s.l.

**TRAINING SYSTEM:** vertical trellises.

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

**BOTTLES PRODUCED:** 13.000.

**FIRST VINTAGE:** 2015.

**GRAPE BLEND:** Grillo.

**HARVEST:** between August and September, grapes are handpicked and collected into wooden crates for a preliminary manual sorting at the end of two different harvests: an early picking of under-ripe fruit in order to obtain a higher acidic concentration and a subsequent harvest of slightly super-ripe grapes which will undergo cryomaceration on the skins to bring out the grape's full varietal potential.

**VINIFICATION:** grapes are laid out onto conveyor belts and selected. After destemming and a light pressing, the musts ferment in small-sized steel tanks: all operations are

performed with the use of gravity flow thanks to the multi-level structure of our cellar. Each of the two harvests is fermented separately in order to obtain a complex bouquet. Decantation is natural, without the use of inorganic additives or sulphites and is performed at a low temperature to aid the separation of the gross lees. Fermentation is also natural and occurs over 40-60 days at a low temperature. The super-ripe grapes undergo their fermentation start-up on the skins in steel tanks and are left to macerate for a week at 8°C. The free run juice is then transferred into selected French wooden barrels where it is stored for approx. 5 months. A month before bottling, the two cuvees are blended together.

**AGEING:** 6 months on the lees in steel tanks.

**TOTAL ACIDITY:** 5.4 g/L.

**ALCOHOL:** 13.5%.

**TASTING NOTES:**

**COLOUR:** Light straw yellow with lively greenish highlights.

**AROMA:** The scent of Sicily fills the nose with fresh and intense notes of citrus, combined with delightful hint of almond and melon. Scents of lavender and broom.

**FLAVOUR AND TEXTURE:** Medium-bodied wine. The taste buds will reveal in the soft and fresh first impression of a wine that excels in persistence and simplicity. It has a lively fruitness on the palate, crisp with an aristocratic Mediterranean minerality, elegant and well balanced.

**FOOD PAIRINGS:** Its fragrance and its aromaticity make of it an exemplary wine to accompany shellfish and seafood appetizers, but also first and second courses based on fish and vegetables. Perfect also with white meats, eggs and cured meats.

**IDEAL SERVING TEMPERATURE:** 9°.

