



BAGLIO DI PIANETTO

PALERMO - NOTO

MONOVARIETALI BIO VIOGNIER

NAME'S ORIGIN: the grape variety employed.

DENOMINATION: Sicilia DOC, organic.

LOCATION: Contrada Pianetto, Santa Cristina Gela (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: 19.000.

FIRST VINTAGE: 2017.

GRAPE BLEND: Viognier.

HARVEST: manual, the harvest is performed in three different stages to create three bases (acid/ripe/super-ripe).

VINIFICATION: grape selection followed by a light pressing, a static settling of the musts and spontaneous fermentation in steel at a controlled temperature.

AGEING: in steel tanks on the lees for 3 months, followed by the blending of the three bases and a final ageing in bottle (for a minimum of two months).

TOTAL ACIDITY: 5.7 g/L.

ALCOHOL: 13 %.

TASTING NOTES:

COLOUR: Pale yellow.

AROMA: It is tropical hints with a food mineral complexity.

FLAVOUR AND TEXTURE: Excellent with any kind of food.

FOOD PAIRINGS: Excellent for aperitif on in combination with fish or shellfish.

IDEAL SERVING TEMPERATURE: 10°.

