



BAGLIO DI PIANETTO

PALERMO - NOTO

CLASSICI BAIASYRA

MEANING OF THE NAME: The name recalls the fascinating bay in the bordering village Marzamemi, where at the sunset ("sira" in sicilian dialect) the sky turns red.

WINE APPELLATION: IGT Terre Siciliane

VINYARD SITES: Contrada Baroni, Noto (SR)

YIELD PER HECTARE: 9 tons

TYPE OF SOIL: A mix of sand and limestone

ALTITUDE: 50 m above sea level

VINE TRAINING SYSTEM: Counter

PRUNING SYSTEM: Cordon spur 8/10 buds

NUMBER OF BOTTLES PRODUCED: 13.000

FIRST VINTAGE: 2019

GRAPE VARIETY: Syrah

HARVEST: Handpicking, August and September

VINIFICATION PROCESS: Grapes are collected in small cases and then transported to the winery for another bunch selection. Destemming and pressing follows immediately to drain off the free juice – "il Fiore", the best juice – in steel tanks, where it ferments for 3 weeks at low temperatures.

AGEING: maturing in steel tanks on its lees for 4 months.

TOTAL ACIDITY: 6.4 g/l

ABV: 12%

SENSORY ANALYSIS:

Visual assessment: Onion peel pink hues with peach shades.

Olfactory assessment: An inebriating citrusy bouquet mixed with fragrances of fresh fruits as mulberries, figs, pomegranate and nectarines. Roses notes stand out as indication of its finesse and elegance.

Taste assessment: On the palate the pomegranates notes come forward, closing up with a delightful mineral hue. Tasteful, silky and persistent. Great freshness.

FOOD PAIRING: Ideal for charcuterie, pasta dishes with vegetables, white meat, stewed or baked in foil seafood. Perfect also with pizza.

IDEAL SERVICE TEMPERATURE: 10-12°

