



Baglio dei Grisi

BAGLIO DI GRISI

Aria Terre Siciliane IGT

REGION

Sicilia

VARIETY

100% Chardonnay

Production Area: village of Monreale (Palermo)

Exposition and Altitude: exposed south-east, at an altitude between 300 and 450 mts above sea level

Type of Soil: clay

Training System: counter-espalier

Vine Density: 4400 plants/ha

Harvest time: the second ten days of August

Vinification process: the grapes are hand-picked, destemmed and delicately crushed. The cooled and softly pressed must is then transferred into stainless steel tanks, where the alcoholic fermentation begins at a temperature of 13°C. After slowly fermenting for 30-40 days, the wine obtained is racked and kept in contact with the fine lees for at least a month, in order to increase its elegance and structure.

Ageing: four months in steel with at least two months in the bottle..

TASTING NOTES

This wine, with its golden yellow color and its greenish highlights is obtained from meticulously selected grapes. Aria is a fruit-forward wine with intense aromas. On the palate its freshness, its sapidity, and its long finish give the wine its charm.

FOOD PAIRINGS

An imposing white with a decisive taste, ideal with dishes and white meats.