



Baglio dei Grisi

BAGLIO DEI GRISI

Nero d'Avola
Sicilia DOC

REGION

Sicilia

VARIETY

100% Nero d'Avola

Production zone: Grisi, a hamlet of Monreale – Palermo

Exposure and altitude: altitude between 80 and 1,500 m above sea level

Soil type: sand

Vine training system: espalier

Plant density: 4400 vines/ha

Harvesting period: Second ten days in September

Vinification : the bunches are harvested into crates when they have reached full maturity. The destemmed and cooled grapes are transferred to the fermentation tanks where alcoholic fermentation takes place for 8-12 days at a temperature of 24/28°C by specific yeasts. Frequent pumping over takes place during fermentation to increase the extraction of perfumes and color. The wine obtained is then aged in wood.

TASTING NOTES

Deep red wine, with a bouquet rich in cherry scents and sweet fragrances of fresh red berry fruits. Intense and harmonious on the palate, it reveals an important structure. Pleasantly tannic and persistent in the finish.

FOOD PAIRINGS

Excellent with important red meats and mature cheeses.