



## 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.