

Baglio dei Grisi

BAGLIO DI GRISI



Viognier
Terre Siciliane IGP

REGION

Sicilia

VARIETY

100% Viognier

Production zone: municipality of Monreale (Palermo)

Exposure and altitude: south-easterly exposure, altitude between 200 and 350 m above sea level.

Soil type: clay

Vine training system: espalier

Plant density: 4400 vines/ha

Harvesting period: Second ten days in August

Vinification process: the grapes are hand-picked and then delicately destemmed and crushed. The cooled and softly pressed must is transferred to stainless steel tanks where alcoholic fermentation takes place at a temperature of 13°C. After 30-40 days of slow fermentation, the resulting wine is racked and kept on lees for at least a month to enhance its volume and structure.

TASTING NOTES

This straw yellow wine with greenish highlights is made from a careful selection of bunches of grapes. The bouquet reveals scents of mango and apricot. The taste is full-bodied and well-structured, with a well-balanced acidity. The finish is mineral.

FOOD PAIRINGS

Important white with a strong taste, which pairs well with fish or white meat dishes.