



BAGLIO DI PIANETTO

PALERMO - NOTO

NATURAL NATYR - PETIT VERDOT

NAME'S ORIGIN: chosen to evoke the wine's "natural" vinification, obtained using spontaneous fermentation with no added yeast or sulphites.

DENOMINATION: IGT Terre Siciliane.

LOCATION: Contrada Pianetto, Santa Cristina Gela (PA).

YIELD PER HECTARE: 9 tonnes.

VINE DENSITY: 4.830 plants per ha.

SOIL QUALITY: medium-textured, rich in clay, gravel and minerals.

ELEVATION: 650 m a.s.l.

TRAINING SYSTEM: vertical trellises.

PRUNING: spur-trained cordons, 8/10 buds

BOTTLES PRODUCED: 2.600.

FIRST VINTAGE: 2013.

GRAPE BLEND: Petit Verdot.

HARVEST: manual, October.

VINIFICATION: grapes are sorted by hand

before they are destemmed and lightly pressed, spontaneous fermentation with no addition of sulphites. Final malolactic fermentation.

AGEING: in steel vats with native yeasts for 24 months until the wine has achieved its natural stability. Once bottled, the wine is allowed to evolve for another 12 months.

TOTAL ACIDITY: 6.15 g/L

ALCOHOL: 15%.

TASTING NOTES:

COLOUR: a clear ruby red with maroon highlights.

AROMA: intense, complex and elegant. Initially appears closed and scarcely aromatic. Once allowed to breathe, however, the bouquet opens releasing notes of red fruit preserved in alcohol (cherries and plum).

FLAVOUR AND TEXTURE: ripe and harmonious, sapid, elegant and intense, with the slight acidity matched by smooth tannins of a perfectly balanced wine.

FOOD PAIRINGS: grilled meats, small game, aged cold cuts, ragout-based pasta dishes, hearty vegetable soups and fish stews.

IDEAL SERVING TEMPERATURE: 18°.

