



Story of the wine:

Baglio Sicano celebrates Sicily, a strong and legendary Island, its terroir and old traditions. A selection of the most typical and expressive references of this peculiar wine-growing area that today boasts one of the most important vineyards surface all over Italy standing out for the uniqueness and biodiversity of its products. Authentic with a modern interpretation, Baglio Sicano wines surprise for their aromatic intensity and pleasantness: the citrus notes of Grillo, the silky tannins of Nero d'Avola, the enveloping spicy notes of Cabernet Merlot and, finally, the freshness of Vermentino become full expression of the sunny mediterranean climate and nature of this beloved land.

Varietals:

100% Grillo

Area:

Sicily, Italy

Av. age of the vines:

15-18 years

Ageing:

Circa 100 tonnes of grapes per hectare in the vineyards. Harvest is first 10 days of September and all picked and parcelled to winery by hand. Once the grapes are de-stemmed, the grapes go through a light and cool soft pressing with no maceration. Fermentation of the grapes begin in stainless steel tanks at a controlled temperature circa 16°C-18°C.

Descriptions for Wine List:

Brilliant straw yellow colour. Intense and delicate bouquet with notes of apple and tropical fruits, such as pineapple and banana. In mouth an appreciable sensation of freshness given by a remarkable acidity, balanced by a long fruity and smooth finish. Excellence in aromatic persistence.

