



BAGLIORO

CANTINA E VIGNETI



APPASSÌ

ROSSO TERRE SICILIANE IGT

{da uve leggermente appassite}

RED WINE

Dark and intense red wine, the drying of the grapes begins in the vineyard and is completed in fruit cellar, thanks to controlled ventilation and meticulous grape by grape monitoring until the ideal level of dehydration is reached, before soft pressing.

With an intense and persistent aroma of ripe red berry fruit, balanced, round and persistent on the palate. Excellent with important food dishes, with strong tastes, such as game, stew, medium/long-aged cheeses. Ideal for meditation and as a goblet in good company.

ENO-SENSORY ANALYSIS

Color: Intense red with violet notes.

Bouquet: The nose is intriguing and enveloping. Notes of black cherry, cherries, strawberries and caramelized figs stand out.

Taste: Structured, full, sapid and enveloping in the mouth with a pleasant and silky tannin that perfectly accompanies the aromatic bouquet of the wine. The finish, long and persistent, is enriched by spicy notes.

HOW TO TASTE IT

Pairing: Excellent for aperitifs based on cured meats and aged cheeses. Ideal for important first and second courses based on game, stews and medium/long-aged cheeses.

Goblet: Red Bordeaux

Service temperature: 16-18 °C

ON THE MARKET

Annual Production: 20,000 bottles

Formats: 75 cl

Packaging: Cartons of 6 bottles

AGRONOMIC DATA

Grape variety used: Nero d'Avola and Syrah

Area Location Vineyards: Marsala hinterland

Altitude: 0-250 m a.s.l.

Soil type: medium-textured clayey-sandy silt composition, rich in organic matter.

Training System: Espalier with Guyot pruning

Strains/HA: 3000-4000

Grape yield Q.LI/HA: 70

Harvest period: End of September, beginning of October

OENOLOGICAL DATA

Alcohol content: 14.5% vol

Vinification: Withering of the grapes in the vineyard and in the fruit cellar, destemming and manual selection of the grapes, soft pressing and continuous batonage.

Refinement: 3 months in French oak barriques and 3 months in bottle before release.

Longevity of the Wine: Suitable for evolution over time.



BAGLIORO È CERTIFICATA SOSTAIN E VIVA
LA SOSTENIBILITÀ NELLA VITICOLTURA IN ITALIA
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