



BAGLIORO

CANTINA E VIGNETI



LAGUNARE

Grillo Sicilia DOC

Is the fruit of our work and passion for the land. A structured and aromatic white wine, with salty and marine notes typical of its production area: the natural reserve of Stagnone. Fresh and elegant, it pairs perfectly with typical dishes of Mediterranean cuisine.

Classification: Sicilia D.O.C.

Area of Production: C/da Spagnola, Laguna dello Stagnone - Marsala (TP)

Altitude: 15-20 m asl

Terrain: Medium textured sandy soil

Grapes Yield /ha: 60 q.li/Ha (thinning of the grapes)

Training System: Counter-espalier, guyot pruning

Harvest: End of August

Grape Variety: 100% Grillo

Vinification: Harvesting is done by hand and the grapes are placed in small boxes. The grapes prolonged cold maceration (6-8°C) on their skins, and then softly pressed. A slow alcoholic fermentation thermo-controlled follows (10 days) in stainless steel tanks.

Ageing/Refing: Wines refine four months on the lees and at least 3 months in bottle.

ORGANOLEPTIC CHARACTERISTICS:

Color: Brilliant, pale straw yellow

Scent: Delicate and elegant, characterized by primary fruit scents and vegetal notes

Taste: Dry and mellow, with salty and gentle notes

Alcohol Content: 13,0 % vol

Serving Temperature: 6-8 ° C

Food Pairing: It pairs well with strong-flavoured mediterranean dishes.



BAGLIORO È CERTIFICATA SOSTAIN E VIVA
LA SOSTENIBILITÀ NELLA VITICOLTURA IN ITALIA
programma promosso dal Ministero dell'Ambiente e della Sicurezza Energetica
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