



BAGLIOORO

CANTINA E VIGNETI



RASSAL

Nero d'Avola Sicilia DOC

Is the fruit of our work and passion for the land. A soft and persuasive red wine, rich in taste nuances. It pairs perfectly with main courses of meat or cured meats.

Classification: Sicilia D.O.C.

Area of Production: C/da Rassalleme, Marsala (TP)

Altitude: da 100-120 m slm

Terrain: Medium textured, predominantly of clay soil.

Grapes Yield/ha : 60-80 q.li

Plant Density: Counter-espalier, guyot pruning.

Harvest: September (2 pickings)

Grape Variety: Nero d'Avola 100%

Vinification: The grapes are carefully selected and hand picked during the cooler hours of the day. After destemming, maceration takes place at a controlled temperature, followed by alcoholic fermentation (18/25 days) and then by the racking process.

Ageing and Refining: The wine refines in stainless steel, followed by 6 months in large oak cherry barrels before bottling.

ORGANOLEPTIC CHARACTERISTICS:

Color: Deep ruby red.

Scent: Intense and balsamic, with notes of cherry jam.

Taste: Delicate, mellow and persistent.

Alcohol Content: 13,5% vol

Service Temperature: 16-18° C

Food Pairing: It pairs well with red meat, wild game meat and elaborated first courses.



BAGLIOORO È CERTIFICATA SOSTAIN E VIVA
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