

BAGLIO DI PIANETTO FERMATA 125 ETNA BIANCO



Founded by Count Paolo Marzotto, the Pianetto Estate was the fulfilment of his wish to produce wines that exalted a unique terroir through the savoir faire of great French chateaux. Located in the municipality of Santa Cristina Gela, Sicily close to Palermo and sitting at an altitude of 650 metres, the vineyards are well ventilated with a large temperature variation between day and night. Offering the ideal climate and soil composition to create wines of great aromatic complexity. Located on a high hill, surrounded by mountain forests and small clearings, the Pianetto estate is a veritable kaleidoscope of micro-climatic conditions. Here exposure, altitude, atmospheric temperature range and strong ventilation all come together to create the precious interplay between plant and soil which gives our wines their freshness, complexity, elegance, and longevity. The microcosm of the estate is the dream of a perfect vineyard come true, a place where international varieties grow alongside Sicily's heirloom natives, Baglio di Pianetto reunites all the key elements of today's premium quality viticulture. The estate is now managed by Conte Paolo's daughter, Dominique.



VITICULTURE + VINIFICATION

In 2017, after two decades of work Baglio di Pianetto reached an important milestone: all 160 hectares of the estate achieved organic certification. Baglio di Pianetto vinifies its grapes in the same area where they are grown. Freshly harvested grapes are immediately brought to the cellars where they are destemmed, pressed, and vinified. At Pianetto, the cellar has been designed to meet an essential principle of the production philosophy envisioned by Count Paolo Marzotto: protecting the integrity of the fruit. It is a high-rise cellar, which uses gravity to delicately move the wine and musts, reducing the use of pumps. Wines are released from the cellar only after the required ageing time has allowed the wine to reach its full expressive maturity, elegance, and complexity. Proof that care and lack of hurry are the secrets to a great

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SKU: 874274

Region	Sicily
Classification	Etna Bianco DOC
Vintage	2020
Grapes	100% Carricante
Vineyard	On the North-East slope of Mt Etna on organically farmed vineyards at an altitude of over 750 meters
Soil Composition	Volcanic-sandy soils
Vineyard Training	Guyot
Density/Yield	45 hl/ha
Fermentation	Temperature controlled fermentation in stainless steel tanks. After a minimum 6-month maturation sur lie in steel, the wine receives further ageing in the bottle.
Alcohol	12.5%
Residual Sugar	0.3 g/l
Acidity	6.25 g/l
Free SO2	30 mg/l
Total SO2:	90 mg/l

TASTING NOTES

Made with 100% organically grown Carricante, the FERMATA 125 Etna Bianco DOC seduces with incisive, citrus-edged scents of orange and acacia blossom. Beautifully-balanced in the mouth, its multi-layered fruit progresses to a long-lingering mineral finish.

PAIRING SUGGESTION

This is the perfect wine to accompany traditional Mediterranean first courses as well as those of Asian cuisine.