

A non-conventional red wine to enjoy as an aperitif or serve it chilled and explore a multitude of pairing options.

BAGLIODI PIANETTO FRAPPATO ORGANIC



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. 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

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.



VINIFICATION

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.



SKU: 873668

Region	Sicily
Classification	Terre Siciliane IGT
Vintage	2021
Grapes	100% Frappato
Soil Composition	Medium textured, clay-lime-stone soils
Vineyard Training	Guyot
Density/Yield	65 hl/ha
Fermentation	Temperature controlled fermentation in stainless steel Fermentation tanks. 14 months refinement in stainless steel, followed by at least three months of additional bottle ageing.
Alcohol	12.5%
Residual Sugar	0.6 g/l
PH	
TA	6.1 g/l
Free SO2	32 mg/l
Total SO2:	80 mg/l

TASTING NOTES

A rare, fruity find from Sicily, Frappato bursts with aromas of sweet red berries and incense spice. At Baglio di Pianetto, the yields of this 100% Frappato are kept low with the resulting wine having great expression of terroir and varietal character. On the palate, this balanced red wine is characterized by an incredibly harmonious texture. Due to the moderate acidity, the Frappato flatters with a velvety mouthfeel, without missing out on juicy liveliness. In the finish, it inspires with good length.

PAIRING SUGGESTION

This Frappato is the perfect choice for pairing with aperitifs featuring traditional cold cuts assortments and aged cheeses, and with the classic pasta with sardines. Serve it chilled and increase the pairing options.