

BAGLIO DI PIANETTO INSOLIA 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: 873666

Region	Sicily
Classification	Sicilia DOC
Vintage	2022
Grapes	100% Insolia
Soil Composition	Mineral-rich, medium-textured, clay soils
Vineyard Training	Guyot
Density/Yield	65 hl/ha
Fermentation	Temperature controlled fermentation in stainless steel tanks. Three months refinement on the lees, followed by at least two months of additional bottle ageing.
Alcohol	12.5%
Residual Sugar	2.0 g/l
PH	
TA	6.0 g/l
Free SO2	33 mg/l
Total SO2:	80 mg/l

TASTING NOTES

This wine greets the eye with its straw yellow colour, then its bouquet opens to generous fragrances of spring flowers and ripe fruit, backgrounded by orange blossom and green apple. On the palate, it is clean, dry, and crisp, with a delicious vein of mineral.

PAIRING SUGGESTION

This is the perfect wine to pair with shellfish, as well as with fried fish and seafood pasta.