

## BAGLIO DI PIANETTO NERO D'AVOLA ORGANIC



**F**ounded 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: 893104

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|-------------------|---|
| Region            | Sicily  |
| Classification    | Terre Siciliane IGT   |
| Vintage           | 2021  |
| Grapes            | 100% Nero d'Avola   |
| Soil Composition  | Medium textured, clay-lime-stone soils  |
| Vineyard Training | Guyot   |
| Density/Yield     | 65 hl/ha  |
| Fermentation      | Temperature controlled fermentation in stainless steel tanks. 14 months refinement in stainless steel, followed by at least three months of additional bottle ageing. |
| Alcohol           | 13.9%   |
| Residual Sugar    | 1.8 g/l   |
| PH                | 3.47  |
| TA                | 6.1 g/l   |
| Free SO2          | 29 mg/l   |
| Total SO2:        | 80 mg/l   |

## TASTING NOTES

With its purple-flecked ruby red colour, this Nero d'Avola boasts intense notes of redcurrant, wild strawberries, and pomegranate. Crisp yet smooth in the mouth, it concludes with a surprisingly long finish and a lingering sensation of silky tannins.

## PAIRING SUGGESTION

This Nero d'Avola is the perfect choice for pairing with red sauce, slightly spicy pasta dishes, red meats, and wild game dishes. Also great with roasted turkey and cranberry sauce.