

# BAGLIO DI SERRAMARROCCO



*Wine: Nero d'Avola DOC SICILIA*

*Alcohol Content: 13 % vol.*

*Dry extract: 29 gr./l.*

*Production: 20.000 bottles.*

*Grape Varieties: Nero d'Avola 100%*

*Vineyard: Vigna del Baglio 4,85 ha 325 mt. asl.*

*7.143 vines/ha Nero d'Avola*

*Location: Erice DOC Wine route (PDO)*

*Soil Composition: calcareous, argillous soil of medium texture.*

*Vine breeding system: double Guyot*

*Vine density: 7.143 vines/ha*

*Average yield: 95 Q./ha. 1,40 kg. per vine*

*Harvest: by hand approximately. September 10th/September 15th*

*Vinification process: 10/12 days fermentation and maceration on lees in temperature controlled stainless steel vats at 22-24°C.*

*malolactic fermentation in concrete vats.*

*Ageing: 5 months in bottle.*



*100% made of Nero d'Avola grapes, "Baglio" is named after the typical country manor of feudal Sicily.*

*As varietal red wine its grapes are vinified in stainless-steel vats. A deep ruby colour with crimson flashes, with refined tannins and bright acidity, it is characterized by its elegant balanced structure, and by its bouquet of highly-toned notes of currant, cherry and blackberry fruits as well as by its balsamic complex scents of liquorice, tamarind and a long fruity finish . Baglio di Serramarrocco is produced with Nero d'Avola grape harvested in the "vigna del Baglio" of 4.85 hectares. Planted exclusively with Nero d'Avola, vines are trained by double Guyot system with a remarkable high density planting of 7.143 vines per hectare and with a low yield production of 1,40 kg. per plant. First harvest 2003.*