BAGLIOORO
CANTINA E VIGNETI

APPASSÌ

ROSSO TERRE SICILIANE IGT

{da uve leggermente appassite}

RED WINE

A blend of red grapes left to dry on the vine during the harvest, which impart distinct aromas of red berries and violet notes. It is a structured wine with enveloping and silky tannins: perfect for bold-flavored dishes, ideal for post-meal contemplation.

ENO-SENSORY ANALYSIS

Color: Intense red with violet notes.

Scent: Intriguing and enveloping. It features notes of sour cherry, cherries, strawberries, and caramelized figs, with subtle toasted hints.

Taste: Structured, full-bodied, savory, and enveloping, with a pleasant and silky tannin that perfectly complements the wine's aromatic bouquet. The finish, long and persistent, is enhanced by spicy notes.

TASTING

Food Pairing: Excellent for aperitifs based on cured meats and aged cheeses. Ideal for important first and second courses based on game, stews and medium/long-aged cheeses

Serving Temperature: 16-18 °C

AGRONOMIC DETAILS

Classification: Terre Siciliane I.G.T.

Area of production: Inland area in the Municipality of Marsala (TP)

Altitude: 150-250 m asl

Terrain: Clayey soil, with predominant organic matter

Grapes Yield/ha: 60 q.li

Training system: Counter-espalier, guyot pruning

Harvest: End of september, beginning of october

Grape Variety: 50% Syrah and 50% Merlot

ENOLOGICAL DETAILS

Alcohol Content: 14,5% vol

Vinification: After the drying of the grapes in the vineyard and fruit-drying racks, the grapes are destemmed and manually selected. This is followed by a slow, temperature-controlled alcoholic fermentation, then a gentle pressing of the grapes and continuous bâtonnage.

Refining: The wine ages for 3 months in French oak barriques and 3 months in the bottle before being released to the market.

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