



CLASSIFICATION: SICILIA DOC

GRAPE VARIETY: Nero d'Avola e Syrah

VINEYARD LOCATION: Trapani Countryside – Baglio Soria Estate

EXPOSURE: South – South/West (200 meters above sea level)

SOIL COMPOSITION: Clayey limestone

TRAINING SYSTEM: Cordon trained, spur pruned/ Guyot

VINES PER HECTARE (EA): 4.500

YIELD: 70 quintals

HARVEST PERIOD: Nero d'Avola 2nd decade of September, Syrah 1st decade of September

HARVEST: Manual harvesting

VINIFICATION METHOD: Traditional in red at controlled temperature

MALOLACTIC FERMENTATION: Completed

MATURATION: 8 months in American oak barriques

MATURATION BOTTLE: 12 months

ALCOHOL: 14%

1TH YEAR PRODUCTION: 1991

SERVING TEMPERATURE: 16°-18°C

RECOMMENDED GLASS: Slightly pot-bellied balloon



TASTING NOTES



COLOR

Dense and deep ruby with lively purple traces



NOSE

It presents itself with concentrated and well-defined nuances of morello cherry, berries, rhubarb, cloves, aromatic herbs and plum, which alternate and intersect with fascinating hints of liquorice, ink and tobacco leaves.



PALATE

Suave, soft and caressing, it exhibits its great personality with a strongly Mediterranean imprint, combining with admirable harmony a powerful and exuberant texture, extraordinary gustatory liveliness, velvety tannins and rare nobility.