



# BAGLIOORO

CANTINA E VIGNETI



## CEPPINERI

### Nero d'Avola - Sicilia DOC

#### *riserva*

The love for our land, the respect for the environment and for its balances elect us as “guardians” of these treasures. From a special selection of our vineyards we get our new products SICILY DOC

**Classification:** Sicilia D.O.C. - Riserva

**Area of Production:** C/da Cipponeri in the Comune of Marsala. East/West exposure

**Altitude:** 150 m asl

**Climate:** Temperate-warm, Mediterranean

**Terrain:** Medium textured, predominantly of clay soil

**Grapes Yield/ha:** 60 q.li/Ha (thinning of the grapes)

**Training System:** Counter-espalier, guyot pruning

**Age of Vineyards:** 40 years

**Plant Density:** 4,400 plants/ha

**Harvest:** End of August (3 pickings)

**Grape Variety:** 100% Nero d'Avola

**Vinification:** Harvesting is done by hand and the grapes are placed in small boxes. After destemming the grapes are manually chosen on a selection table and follow a traditional red vinification with a maceration on the skins for 15-20 days at controlled temperature. The grapes follow continuous delestage to extract typical aroma. Then the grapes are softly pressed and makes a malo-lactic fermentation

**Ageing/Refining:** The wine aging for 24 months in French oak and cherry-wood barrels of different size. The wine is bottled without filtration and it rests at least 3 months in bottle

#### ORGANOLEPTIC CHARACTERISTICS

**Color:** Red ruby, with hints of violet

**Scent:** Nuances of black currant, cherries and violet

**Taste:** Soft, harmonic, well balanced, elegant with pleasant notes of acidity

**Alcohol Content:** 14% vol

**Total Acidity:** 5.9 g/l

**Serving Temperature:** 16-18° C

**Food Pairing:** It pairs well with red and white meat, and risotto with mushrooms



BAGLIOORO È CERTIFICATA SOSTAIN E VIVA  
LA SOSTENIBILITÀ NELLA VITICOLTURA IN ITALIA  
programma promosso dal Ministero dell'Ambiente e della Sicurezza Energetica  
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