

Baglio di Pianetto

Catarratto

100% Catarratto

Twenty years of Baglio di Pianetto tell the story of a great and successful quest. The mission being to produce wines capable of expressing two different and unique Sicilian terroirs, while also integrating French wine making techniques. The wines from Baglio di Pianetto strike the perfect balance between tradition and innovation.

Tasting Notes:

A straw colored wine that displays structure and balance, with good intensity and a persistent finish. Overall, a wine with good body and harmony with all the character of its native terroir. Can be enjoyed on its own but pairs beautifully with seafood, white meats, and soft goat cheese.

Vineyards:

Region:	Sicily, Italy
Vineyard Source:	Estate Owned
Vineyard Size:	10 hectares
Soil Composition:	Medium textured, rich in clay and minerals
Training Methods:	Spur pruned
Elevation:	650 meters
Exposure:	Southeastern
Planting Density:	4,800 vines/hectare
Practices:	Sustainable & Certified Organic

Winemaking:

Harvest:	Hand Harvested in mid to late September
Fermentation:	Grapes are lightly pressed followed by spontaneous fermentation in stainless steel tanks at controlled temperatures.

Malolactic Fermentation: No

Aging: Wine is aged in stainless steel for 3 months followed by an additional 2 months in bottle before release.

Technical Data:

Alcohol:	12.5%
pH:	3.22
Acidity:	6 grams/liter
Residual Sugar:	0.9 grams/liter

Total Production: 100,000 bottles



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