Baglio di Pianetto Frappato

100% Frappato

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:

This wine exhibits a true explosion of red fruits and flower blossoms, violet, and sage. Exceptionally lively and aromatic with a dry and persistent finish. A charming wine, medium-bodied with delicate tannins. A diverse wine that can be enjoyed on its own, but also pairs with sushi, chicken, and pork dishes.

Vineyards:

Region: Sicily, Italy
Vineyard Source: Estate Owned
Vineyard Size: 4 hectares

Soil Composition: Medium textured calcareous

Training Methods: Spur pruned cordons

Elevation: 50 meters Exposure: Southern

Planting Density: 5,050 vines/hectare

Practices: Sustainable & Certified Organic

Winemaking:

Harvest: Hand Harvested in early September

Fermentation: Grapes are destemmed followed by a light pressing. Fermentation occurs at a controlled

temperature with periodic punching down of the

cap.

Malolactic Fermentation: Yes

Aging: Wine is aged in stainless steel for 14 months

followed by an additional 3 months in bottle before

release.

Technical Data:

Alcohol: 12.5% pH: 3.38

Acidity: 6.1 grams/liter
Residual Sugar: 0.6 grams/liter

Total Production: 40,000 bottles



