

Baglio di Pianetto

Insolia

100% Insolia

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 produces all the typical aromas of this native grape, followed by dazzling notes of exotic fruit. The palate is structured and well balanced, intense and lingering. A firm and harmonious white that pairs wonderfully with fried and spicy foods, seafood, and shellfish.

Vineyards:

Region:	Sicily, Italy
Vineyard Source:	Estate Owned
Vineyard Size:	18 hectares
Soil Composition:	Medium textured, rich in clay and minerals
Training Methods:	Spur pruned cordons
Elevation:	650 meters
Exposure:	Southwestern
Planting Density:	4,800 vines/hectare
Practices:	Sustainable & Certified Organic

Winemaking:

Harvest:	Hand Harvested in mid-September
Fermentation:	Grape selection followed by light pressing. Spontaneous fermentation with a static settling of the musts at a controlled temperature.

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:	3.28
Acidity:	6.1 grams/liter
Residual Sugar:	2.1 grams/liter

Total Production: 50,000 bottles



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FACT SHEET