

Baglio di Pianetto

Ramione

50% Nero d'Avola; 50% Merlot

The first red produced in Pianetto which was named after the previous owner of the estate, Baron Antonio Palizzolo di Ramione. It was he, in fact, who first established a vineyard in this area. Ramione harmoniously expresses the combination of Sicily (Nero d'Avola) and France (Merlot), elevating them into one unique essence.

Tasting Notes:

The nose receives immediate aromas of red fruit, while on the palate there are strong notes of coffee and black pepper. This gives further depth to the lingering overtones of black cherry supported by elegant tannins. Pairs perfectly with baked pastas, grilled game and beef, as well as finely aged cheeses.

Vineyards:

Region:	Sicily, Italy
Vineyard Source:	Estate Owned
Vineyard Size:	6 hectares
Soil Composition:	Nero d'Avola – Medium textured clay Merlot - Calcareous
Training Methods:	Vertical Trellis
Elevation:	Nero d'Avola – 650 meters Merlot – 50 Meters
Exposure:	Nero d'Avola – Southern Merlot – Southeastern
Planting Density:	Nero d'Avola - 8,200 vines/hectare Merlot – 4,800 vines/hectare
Practices:	Sustainable & Certified Organic

Winemaking:

Harvest:	Hand Harvested – Nero d'Avola in late September & Merlot in mid-September
Fermentation:	Grapes are harvested in cooled boxes, then destemmed and pressed. Both the Nero d'Avola and Merlot follow pigeage and batonnage method at controlled temperatures.
Malolactic Fermentation:	Yes
Aging:	Wine is aged in French oak for 12 months followed by an additional 2 years in bottle before release.

Technical Data:

Alcohol:	14%
pH:	3.42
Acidity:	6.03 grams/liter
Residual Sugar:	0.7 grams/liter

Total Production: 60,000 bottles



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