



BAGLIO DI PIANETTO

PALERMO ~ NOTO ~ ETNA

RISERVE VIAFRANCIA ROSSO

NAME'S ORIGIN: This wine is born to affirm the French vocation of our company. The Marzotto family is half French, has lived in France and from there has brought an important background to our cellar. In addition, Via Francia is the road that passes through our company, a further way therefore to be linked to our territory.

DENOMINATION: Sicilia DOC.

LOCATION: Contrada Pianetto, Santa Cristina Gela (PA).

YIELD PER HECTARE: 9 tonnes.

VINE DENSITY: 4.830 piante per Ha.

SOIL QUALITY: medium-textured, rich in clay, gravel and minerals.

ELEVATION: 650 mt. s.l.m.

TRAINING SYSTEM: vertical trellises.

PRUNING: spur-trained cordons, 8/10 buds.

BOTTLES PRODUCED: 13.300.

FIRST VINTAGE: 2014.

GRAPE BLEND: Merlot – Cabernet Sauvignon.

HARVEST: Manual, September

VINIFICATION: Further grapes selection before destemming and soft pressing, fermentation start-up with

natural yeasts of the same grapes of origin, maceration with the aid of fulling and delestage.

AGEING: After aging in stainless steel tanks for about 9 months, while awaiting the completion of malolactic fermentation, the wine matures in new or second passage barriques for about 14 months depending on the vintage. The best lots are then assembled in steel where it remains for 6 months for a natural stabilization. Refinement is completed in the bottle until the best balance between taste and smell is achieved.

TOTAL ACIDITY: 5.58 gr/L

ALCOHOL: 15 %

TASTING NOTES:

COLOUR: Limpid with an intense ruby color

AROMA: Intense, complex, fine quality, floral (pink, purple and lavender), fruity (black cherry, raspberry) with spicy and toasted notes (walnut, sandalwood, leather, tobacco, cocoa); Are also present vegetable notes of green pepper and tomato's leaves.

FLAVOUR AND TEXTURE: Full-bodied, alcohol medium-plus, quite tasty, intense and very persistent, with an elegant tannin. Orchestral wine that invites continually to the tasting.

FOOD PAIRINGS: Grilled red meats, aged cheeses.

IDEAL SERVING TEMPERATURE: 18°

