



# BAGLIO DI PIANETTO

PALERMO ~ NOTO ~ ETNA

## RISERVE VIAFRANCIA BIANCO

**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 - ORGANIC WINE.

**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:** 12.300.

**FIRST VINTAGE:** 2016.

**GRAPE BLEND:** Viognier.

**HARVEST:** Manual, August and September. The grapes are harvested manually in chests, for a first selection, in three different harvesting times: the first one in pre-ripening to guarantee a higher acidic concentration; the second in full phenolic maturation in the maximum of the varietal expression and

the third late in light controlled over-ripening, to give the soft and fragrant notes typical of the varietal.

**VINIFICATION:** After a second selection of the grapes, follows destemming and a soft pressing; The flower must, after a natural decantation in steel tanks, is racked into wood barrels for the fermentation start-up.

**AGEING:** The wine matures in French wood of first and second passage for 9 months in sur lie, follows the assembly of the various cuvée in steel tanks where it remains until the natural stability is reached before bottling session.

**TOTAL ACIDITY:** 5.95 gr/L

**ALCOHOL:** 13 %

**TASTING NOTES:**

**COLOUR:** Straw yellow.

**AROMA:** The nose is very intense and complex, fruity with notes of ripe pineapple, prickly pear and guava fruit; Spicy with hints of vanilla and white pepper, fresh herbs such as dill and thyme, continue with light smoky notes that make the bouquet even more complex and elegant.

**FLAVOUR AND TEXTURE:** Wine with great taste-olfactory softness, supported however by an interesting acidity that gives a surprising freshness on the palate. Its structure and its balance enhance the elegant organoleptic qualities typical of the variety.

**FOOD PAIRINGS:** poultry, oily fish, tuna and baked salmon.

**IDEAL SERVING TEMPERATURE:** 7°.

