



BAGLIOORO

CANTINA E VIGNETI



ARALTO

Grillo - Sicilia DOC

riserva

An elegant and characterful white wine that perfectly embodies the minerality, briny nuances, and natural elements typical of its production area: the Stagnone Nature Reserve in Marsala.

ENO-SENSORY ANALYSIS

Color: Crystal pale yellow

Scent: Intense aromatic fragrances, with notes of white peaches and exotic fruit

Taste: Well-balanced, intense and persistent

TASTING

Food Pairing: Excellent as an aperitif, it also pairs well with fish and white meat

Serving Temperature: 10-12° C

AGRONOMIC DETAILS

Classification: Sicilia D.O.C. - Riserva

Area of production: the Stagnone Nature Reserve the Municipality of Marsala.

Altitude: 1-5 mt slm

Climate: Temperate warm, Mediterranean

Terrain: Clayey soil, with predominant organic matter

Grapes Yield/ha: 60 q.li/ha (hinning of the grapes)

Training system: Counter-espalier, guyot pruning

Age of Vineyards: 40 years

Plant Density: 4400 plants/ha

Harvest: Beginning of September

Grape Variety: 100% Grillo

ENOLOGICAL DETAILS

Alcohol Content: 14,5% vol

Total Acidity: 5.8 g/l

Vinification: The harvest is carried out manually in small boxes. After destemming, the grape clusters are carefully selected on a sorting table. This is followed by an extended cold maceration on the skins at 6-8°C before a gentle and gradual pressing of the grapes. The process continues with a slow alcoholic fermentation in first-passage barriques.

Refining: The wine ages on fine lees for 6 months, followed by an additional 6 months in stainless steel tanks. At the end of this process, it is bottled and further refined for 3 months before being released to the market.



BAGLIOORO È CERTIFICATA SOSTAIN E VIVA
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