



## Vulari

### BIANCO TERRE SICILIANE IGT

WHITE WINE

A lively and well-balanced wine, light on the palate. It is the result of a selection process of white Sicilian grapes. Perfect as aperitif and with fish first courses. Excellent at 9 -11 C°

**Classification:** Terre Siciliane I.G.T.

**Altitude:** from 70 to 170 m asl

**Grapes Yield/ha:** 60-80 q.li

**Training System:** Counter-espalier, guyot pruning

**Plant Density:** 4,400 plants/ha

**Harvest:** End of August beginning of September

**Grape Variety:** Selection process of white Sicilian grapes

This blend represents the energy and strength of our terroir characterized by sun and wind. A blend that expresses the pleasant fragrances and fruit of the Mediterranean

**Vinification:** The grapes are hand picked at harvest during the cooler hours of the day. After destemming and a prolonged cold maceration on the skins, the grapes are softly pressed followed by a slow alcoholic fermentation temperature controlled

**Ageing/Refining:** The wine refines in steel vats, maintaining all of its organoleptic characteristics before bottling

#### ORGANOLEPTIC CHARACTERISTICS

**Color:** Pale yellow with hints of green

**Scent:** Intense, delicate with intense notes of citrus and white peaches

**Taste:** Fresh, sapid, well balanced and elegant

**Alcohol Content:** 12,5% vol

**Total Acidity:** 6.2 g/l

**Serving Temperature:** 10-12° C

**Food Pairing:** It pairs well with gourmet appetizers, all fish courses, mussels, shellfish and vegetables





# BAGLIORO

CANTINA E VIGNETI



## Tali

### ROSSO TERRE SICILIANE IGT

RED WINE

A lively and well-balanced wine, light on the palate. It is the result of a selection process of red Sicilian grapes. Perfect with starters and meat first courses. Excellent at 14-16 C°

**Classification:** Terre Siciliane I.G.T.

**Altitude:** from 100 to 200 m asl

**Grapes Yield/ha:** 60-80 q.li

**Training System:** Counter-espalier, guyot pruning

**Plant Density:** 4,400 plants/ha

**Harvest:** End of August beginning of September

**Grape Variety:** Selection process of red Sicilian grapes

This blend represents our family's passion and the strength and energy of our terroir, characterized by sun and wind

**Vinification:** The grapes are hand picked at harvest during the cooler hours of the day. After destemming, maceration takes place at a controlled temperature, followed by alcoholic fermentation (18/25 days), before racking

**Ageing/Refining:** The wine refines in steel vats, maintaining all of its organoleptic characteristics before bottling

#### ORGANOLEPTIC CHARACTERISTICS

**Color:** Ruby red, with hints of violet

**Scent:** Intense, with notes of aromatic Sicilian herbs, strawberries and cherries

**Taste:** Fresh, well balanced and elegant

**Alcohol Content:** 13,5% vol

**Total Acidity:** 5.8 g/l

**Serving Temperature:** 16-18° C

**Food Pairing:** Excellent with red meat, mushrooms, grilled and fried vegetables, and mild cheeses

