



# BAGLIO DI PIANETTO

PALERMO ~ NOTO ~ ETNA

## MONREALE DOC MURRIALI

**NAME'S ORIGIN:** Born from the desire to enhance our territory that is part of the Monreale DOC.

**DENOMINATION:** MONREALE DOC Bianco - 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:** 6.500.

**FIRST VINTAGE:** 2018.

**GRAPE BLEND:** Insolia-Catarratto.

**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:** The grapes, are immediately transported to the cellar and after a further selection, they are destemmed and cold pressed to allow maceration in the press. The fermentation lasts about 20 days in stainless steel tanks, inside which prolongs the maturation sur- lie.

**AGEING:** After 6 months on yeasts in stainless steel tank, it takes about a month in the bottle.

**TOTAL ACIDITY:** 6.5 gr/l.

**ALCOHOL:** 13 %.

**TASTING NOTES:**

**COLOUR:** straw yellow with slightly green highlights.

**AROMA:** Mineral with floral notes of lemon flower, lime and broom, followed by fresh fruit of green apple and peach.

**FLAVOUR AND TEXTURE:** Fresh, warm enough, excellent palatability and pleasantly soft, the aftertaste confirms the fruity and sapid notes.

**FOOD PAIRINGS:** Ideal as an aperitif, it is excellent with seafood, shellfish and all fish dishes, especially the turbot or grilled calamari. Try also with noodles with roe or with simple ingredients such as tuna and cherry tomatoes.

**IDEAL SERVING TEMPERATURE:** 7°.

