



# BAGLIO DI GRISI



## ARIA

TERRE SICILIANE IGP BIANCO



ORGANIC WINE

Grape:	Chardonnay
Production zone:	municipality of Monreale (Palermo)
Exposure and altitude:	south-easterly exposure, altitude between 300 and 450 m above sea level.
Soil type:	clay
Vine training system:	espalier
Plant density:	4400 vines/ha
Harvesting period:	Second ten days in August
Alcohol content:	13% vol
Serving temperature:	12-16° C
Bottle sizes available (litres):	0.75

### TECHNICAL DATASHEET

**Vinification :** the grapes are hand-picked and then delicately destemmed and crushed. The cooled and softly pressed must is transferred to stainless steel tanks where alcoholic fermentation takes place at a temperature of 13°C. After 30-40 days of slow fermentation, the resulting wine is racked and kept on lees for at least a month to enhance its elegance and structure.

**Ageing:** in steel for four months followed by at least two months' bottle-ageing.

### SENSORY DETAILS

Among the green hills of Western Sicily, a few kilometres from the ancient Norman town of Monreale, the Di Lorenzo family has been cultivating Chardonnay for over thirty years. The winery was one of the first to experiment with this international grape variety in Sicily, where it has found ideal soil and climate conditions. This golden yellow wine with greenish highlights is made from a careful selection of bunches of grapes. Aria is a fruity wine characterised by intense aromatic notes. The crispness and flavour on the palate, accompanied by lingering persistence, make this a captivating wine.

### PAIRINGS

Important white with a strong taste, which pairs well with fish or white meat dishes.