

SANTAGOSTINO Baglio Sorìa

Red

PREMIUM Line



CLASSIFICATION	IGT Sicilia
GRAPE VARIETY	Nero d'Avola and Syrah
VINEYARD LOCATION	Trapani countryside - Baglio Sorìa Estate
SOIL COMPOSITION	Calcareous - clayey
EXPOSURE	The vineyards have a south/south-westerly exposure (200 meters above sea level)
TRAINING SYSTEM	Cordon trained, spur pruned / Guyot
VINES PER HECTARE (EA)	5.500/6.000
YIELD (KG. PER HECTARE)	7.000/7.300 kg
HARVEST PERIOD	Hand-picking - Nero d'Avola in the 2nd week of September while Syrah in the 1st one
FERMENTATION TEMPERATURE	24°-26°C
PERIOD OF FERMENTATION	10 days
VINIFICATION	Vinification is carried out in stainless steel tanks at controlled temperature, according to traditional red wine vinification method. The malolactic fermentation is carried out
MATURATION	8 months in American durmast barriques
MATURATION BOTTLE	6 months
ALCOHOL 14.35 % vol. PH 3.58 (average) TOTAL ACIDITY 5.25 g/l (average)	
1ST YEAR PRODUCTION:	Vintage year 1991
VINTAGE PRODUCTION	400.000 bottles
FORMATS	75 cl and 1.5 L
SERVING TEMPERATURE	16°-18°C
RECOMMENDED GLASS	Slightly rounded balloon glass

TASTING NOTES

Color: deep intense ruby red color with lively shades of purple.

Nose: it affords concentrated, well-defined nuances of marasca cherries, wild berries, rhubarb, cloves, aromatic herbs and prunes that alternate and blend with charming hints of liquorice, ink and tobacco leaves.

Palate: suave, soft and caressing, it reveals its great and intensely Mediterranean character admirably blending a powerful and hearty texture, an extraordinary vivacity, silky and fine tannins.

Characteristics: it is a wine that has made the history of modern Sicilian wine-making; it is very appreciated by international markets; complex with a superior character; an incredibly pleasant drinking experience with an almost fleshy fruit; a star in its category.