BAGLIO ONURI



NERELLO MASCALESE

TERRE SICILIANE
INDICAZIONE GEOGRAFICA TIPICA

Origin of the Vineyards

Region of Sicily, in the province of Trapani on the hills that belong to the hinterland of the island.

Grape Variety

Nerello Mascalese.

Vine Training System

Guyot with about 3550/4000 plants per hectare.

Soil

Mainly clayey soils with a fair presence of stones and limestone.

Winemaking and Maturation

Soft pressing of the grape, cold maceration and fermentation, malolactic fermentation in stainless steel, then part of the product enhances its characteristics thanks to a rest of a short period in different kind of wood.

Sensory Analysis

Intense, bright and deep ruby red. Complex nose on sensations of black and red forest fruits, red flowers, humus, framed by spicy and mineral notes. Elegant in the mouth, with ripe tannins, fresh acidity, and a very long balsamic and fruity persistence.

Alcohol

13% - 14%

Serving Temperature

16/18°C.

Food Matches

Lasagna, roasted chicken and chicken curry, steak, bbq, game in general and medium aged cheeses.

Awards

2025 › Oro Berliner Wine Trophy
› Silver Mundus Vini
2022 › Gold Medal Mundus Vini
› Gold Medal Asia Wine Trophy
2019 › 97 points Luca Maroni