

Baccadoro

IGT Terre Siciliane



Raisin wine from blended Grillo and Zibibbo grapes. The golden nuance of its grapes, ripened on the plant, inspired its name, “Baccadoro”. It resembles sun reflections on lemon peel, with aromas of orange blossom or freshly picked citrus fruit. Its freshness, amid its great intensity, creates a remarkable contrast. Reminiscent of Sicilian passion...so sweet.

Appellation: Bianco Passito IGT Terre Siciliane

Grape variety: Grillo e Zibibbo

Training system: counter-espalier with Guyot pruning

Planting density: about 3,600 plants per hectare

Yield per hectare: 80 quintals

Type of soil: medium-textured with good presence of limestone

Altitude: 50-100 meters above sea level

Harvest time: from late august to mid-september

Winemaking: fermentation at controlled temperature with skin contact

Aging: in stainless steel tanks and in bottle

Bottle capacity: cl 50

Service temperature: 10-12°C

First vintage of production: 2004

TASTING NOTES

Color: golden yellow, with amber nuances following further maturation.

On the nose: intense aromatic bouquet. On the nose, aromatic notes of apricot, orange blossom, candied fruit prevail.

Taste: intense and persistent taste that reflects the aromatic bouquet perceived on the nose. Excellent freshness-sweetness balance. Grillo gives freshness and Zibibbo sweetness.