



Firriato Santagostino “Baglio Soria”



Varietal: Nero d’ Avola / Syrah **Ph:** 3.57 gr / liter
Appellation: Sicilia IGT **Soil:** Calcareous – clayey.
Alcohol %: 14.5 **Residual Sugar:** gr / liter
Acidity: 6 gr / liter **Exposure:** South. / 200 mt a.s.l.



Tasting Notes: On the nose, 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. The palate is 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.

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

Ageing: 8 months in American durmast barriques then 6 months in bottle.

Food Pairing: Mushroom risotto, duck confit, fricassee rabbit.

Accolades

2016 **92** pts **J. Suckling**

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