



BAGLIO DI GRÌSI

SICILY



In the green hills of western Sicily's Jato Valley just a few miles from the old Norman town of Monreale, nature and history are inseparable: culture and geography seamlessly integrated over many centuries into a single extraordinary landscape.

The quintessential Sicilian grapes are Grillo and Catarratto for white wines, and Nero d'Avola for reds. Baglio di Grisi offers these two most historically resonant Sicilian wines to promote awareness of regional authenticity, encouraging modern consumers to rediscover traditional, complementary, and quite

unique wine-food relationships possible only through centuries of parallel development. At the same time, the portfolio presents exciting Rhône varieties Syrah and Viognier, vines and fruit that perform quite well in these estate vineyards, suggesting Sicily's wine story is not yet fully written and may hold compelling future revelations.

Baglio di Grisi follows strict principles of integrated agriculture, avoiding chemical fertilizers and pesticides. Espalier-trained vines planted 4400/ha in clay soils enjoy SE exposure at 400-500m altitudes.



GRILLO IGP Terre Siciliane

Grown in Monreale in the province of Palermo, the vines enjoy soils of marl and clay and a south-east aspect. The fruit is hand-picked, destemmed, and then lightly crushed for a slow 30-40 day fermentation in stainless to maintain freshness and verve. Wine is left on fine lees for about a month to enhance weight and character. *Hints of citrus, bread, and fleshy yellow fruits (apricots); full-bodied, well-structured white with nicely balanced acidity and a minerally finish. Excellent with flavorsome fish and white meat entrées.*

VIIGNIER IGP Terre Siciliane

The Viognier fruit is carefully selected during harvest, gently crushed, and the must is chilled and fermented over 30-35 days in stainless. Racked and then aged on fine lees for at least a month, the wine sees another 4 months in stainless prior to bottling. *This lively Italian incarnation of Viognier offers seductive scents of peaches, white flowers, and citrus fruits; delightful, lingering and harmonious palate with good minerality.*

SYRAH IGP Terre Siciliane

The Di Lorenzos cultivate this non-traditional, internationally popular variety simply because it does so well in their microclimate. This 100% Syrah was fermented on skins over 15 days in temperature-controlled stainless from 77° to 82.4°F. Meticulously selected fruit brings an intense wine with strong violet-colored highlights, featuring scents of cherry and raspberry, full and persistent in the mouth. *Wonderful complement to roasted red meats, game and cassoulet, spicy marinated grilled chicken, and risotto ai funghi.*

NERO D'AVOLA IGP Terre Siciliane

Grown in sandy soils with southern aspect at Mazara del Vallo, the fruit is crushed, fermented and then aged 10 months in French oak. Rich cherry aromas; intense yet harmonious on the palate; robust structure, pleasantly tannic with a lingering finish. *Excellent with beef and game entrées, and medium-ripe cheeses.*

Thank you for your time and for your interest in Connoisseur Wines