

THE
OXFORD
WINE
COMPANY

U. Passimiento, IGT , Baglio Gibellina

£12.69

Vintage: 2020
Bottle Size: 75cl
Alcohol %: 13.50%
Country: Italy

Description: A blend of fresh Frappato and dried Nero d'Avola grapes from the hills of Sicily, this is an intense and full-bodied wine brimming with both black and red fruit flavours. The natural sweetness of the wine is obtained by interrupting the fermentation process by cooling.

Cepages: Nero D'Avola,Frappato

Group: Italy

Sub group: Sicily & Sardinia

Colour: Red

Closure:

Producer:

Website:

Organic/Bio Status:

Food / cocktail match:

Food / cocktail recipe:

Press

Baglio Gibellina is situated in picturesque Sicily where its vineyards are surrounded by the hills of Salemi and Santa Ninfa. The landscape is dotted with vineyards, olive groves, citrus trees, juniper trees and fichi d'India trees. Old vineyards located between 300-600m above sea level are grown on a mixture of clay and volcanic soils using the Guyot system with limited yields allowing for the production of outstanding wines with incredible food matching potential.

The Frappato grapes for U Passimiento are harvested as soon as they reach maturation, and so that all the typical freshness remains in the must is fermented slowly in small steel tanks. The Nero d'Avola grapes are left on the vines for a light withering and for natural dehydration to



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occur. They are late harvested and with extreme care placed in wooden cases. After a soft pressing the musts are fermented at a controlled temperature. The two musts evolve according to their typical features and then are slowly blended. The natural sweetness of the wines is obtained by interrupting the fermentation through the cold process. The wine U Passimienta is then matured for some months in steel tanks.

Awards

Other Info: