MERLOT - SYRAH

BAGLIO DEL SOLE

Terre Siciliane IGT

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<th>FIRST VINTAGE</th>
<th>TYPOLOGY</th>
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<th>VINEYARDS</th>
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<td>2005</td>
<td>Young red easy to drink</td>
<td>50% Merlot</td>
<td>Niscemi (CL)</td>
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<td></td>
<td>50% Syrah</td>
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Two great international varieties that are set off in the Sicilian terroir. Full bodied wine without losing its elegance and drinkability.

Tasting notes: it is ruby red with violet hues. It has an intense, broad, reminiscent of red fruit and sweet vanilla. The taste is fresh, smooth and balanced with a complex aftertaste that refer to notes of cocoa and vanilla.

Pairing: ideal for matching red meats and cheeses. Also excellent with preparations based on shear fish like tuna and swordfish.

Municipality of production: Niscemi (CL)
Soil type: medium mix with a sandy tendency
Vineyard altitude: 80mt. s.l.m.
Training system: spurred cordon
Planting density: 5,900 plants per hectare
Grape yield per hectares: 85 Ql
Harvesting period: first half of september
Vinification: in steel
Malolactic fermentation: done
Aging: in steel and concrete
Duration of the aging: 6 months
Duration of the aging in bottle: 4 months
Available formats: 0,75 l