

# Baglio di Pianetto's Cembali

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The enchantment of seeing the vineyards trained with the sapling system, placed in the sun of Sicily, in an enchanted oasis like Baglio di Pianetto, make one anticipate this “Bio Reserve” of pure Nero d’Avola born on soils rich in limestone and clay about 50 meters above sea level.

These grapes obtained from organic farming are the Cembali’s heart, the winery’s productive pride, but in particular the result of many years of commitment and sustainable processes, with absolute respect for the environment.

“Cembali” is proposed in the glass with a color reminiscent of licorice, with bright nuances in the rim of the glass and expressive liveliness as it is slowly rotated.

The nose is very broad, the aromas range from hints of sweet tobacco to Mediterranean spices, with excellent aromas of red

fruit jam and nuances of medicinal herbs.

A balance on the nose that improves hour after hour, opening up a rich panorama, giving the taster curiosity.

In the mouth it is round and well balanced, the structure is enveloping and full, recalling every sensation experienced on the nose.

The final softness is synonymous with a very well made wine, identifying and particularly rich and persuasive.

We have found a full taste on all levels, and with the excellent acidity/savouriness, it is a Nero d'Avola of great value that recalls the drink.

Roasted meats or alpine cheeses are the ideal pairings, without forgetting that a sip at the end of a meal can make the evening even more pleasant. Truly a great example of what the territory is.

## **Company Profile**

For more than twenty years, Baglio di Pianetto has been contributing writing some of the most important pages of the Sicilian enology, with an approach to sustainable viticulture that gives rise to wines of high caliber, the offspring of a perfect interaction between the grape varieties and terroirs of the winery's estates. From the high hills of the Palermo countryside to the heart of the Val di Noto to Mount Etna, the Marzotto family's winery, founded by Conte Paolo in 1997, expresses with its labels the three souls of Sicilian viticulture enshrined in a 110-hectare agricultural estate, fully converted to certified organic in 2016. For each context, varieties have been selected to express grapes' and terroir's potential at best. In these vineyards, the autochthonous Insolia, Catarratto, Grillo, Nero d'Avola and Frappato are enhanced, as well as international varieties, such as Syrah, Merlot, Petit Verdot, Cabernet Sauvignon and

Viognier, planted for the first time in Sicily at the behest of Conte Paolo Marzotto.

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