

Baglio Diar's Velata Perricone

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The story of the Di Girolamo family is entirely Sicilian; a story founded on sustainability and the meticulous care of their estate vineyards. Here, nature truly meets the guiding hand of man, who for decades has passionately sought the best path to achieve all-encompassing quality: a goal pursued with tenacity and a profound belief in these magnificent corners of Sicily.

The commitment to organic grape production, completely free from synthetic chemicals, is a demanding journey that leaves no room for compromise. This dedication becomes evident when tasting their products, where a distinct identity shines through, along with the pleasant character of the sun caressed by the sea breeze. Respect for the environment is respect for people: this is the strong ethos that drives the Di Girolamo

family and their team in this challenging work.

In “Velata,” the wine tasted today, the full soul of this winery emerges. The wine is made from 100% Perricone, a native grape variety itself. It boasts a red color whose brilliance is revealed in the light.

The very low yields per hectare, meticulous grape handling, a brief period in oak barrels, and subsequent aging in steel, all bestow upon this Perricone the distinctive personality found in the great wines made from this variety.

An abundance of red fruit emerges on the nose, enveloped in scents of oriental spices and delicately toasted dried fruit. On the palate, the wine’s excellent acidity and minerality create a harmonious profile, leading to a long and balanced finish.

With its proud Sicilian character, the Perricone “Velata” pairs beautifully with meat dishes and medium-aged cheeses, bringing a touch of warm sunshine that transports you back to its origins.

Company profile

Sicilian winery located in Marsala born in the early ‘50s thanks to the dedication and commitment of the Di Girolamo’s family. Baglio Diar has conformed to certified organic production for 20 years to guarantee the quality and safeness of its products. In the vineyards are grown mainly native grapes and Baglio Diar respect the environment following sustainable practices. The bottles stand out by an exclusive design to represent the Sicilian culture also on the label. The most prestigious selection by Baglio Diar is called Wine Art and celebrates the combination between the Sicilian literature and the native vines of the island, thus the names and the graphics are inspired by the romances of Pirandello and Verga.

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