

Italian wines in the world: Baglio del Cristo di Campobello's Adènzia Bianco Sicilia Doc

written by Redazione Wine Meridian | 3 Giugno 2020



Adènzia Bianco Sicilia Doc

Color: White

Year of production: 2019

Annual production: 46,456 bottles

Denomination: Doc Sicilia

Aging: 3 months in steel

Grapes: Grillo (50%) e Insolia (50%)

The sunshine combined with the extraordinary microclimate of this part of Sicily are unique characteristics of the winery Baglio del Cristo di Campobello: a Sicilian winery in constant research for quality. These great virtues are best expressed in this white wine with the fascinating name "Adènzia" which original meaning comes from the Sicilian expression "dare adènzia" that meaning "take care, attention, listen to".

Adènzia is the “son” of two autochthonous vines: a marriage between Grillo and Insolia, harvested in different periods, which give harmony and minerality, an identifying note of all products of this winery that combines tradition and innovation with the truest peasant knowledge.

Adènzia is a bright yellow color wine with light green hints, at the first olfactory impact it conveys a good balance between spring wildflowers, notes of jasmine and orange blossom, an enveloping evolution of white-fleshed fruits at the right degree of maturity , thus bringing out freshness and strength that we will harmoniously find on the palate.

Excellent entry into the mouth for acidity, flavor, personality and right structure, the wine has a pleasant and harmonious body, with mineral notes well marked in their finesse.

Its roundness and balance suggests a good longevity.

Adènzia is perfect with recipes based on blue fish, pasta with white meat sauces and young cheeses. We tried it with a goat cheese, immersing our thoughts in the warm Sicily.

Company Profile

Baglio del Cristo in Campobello, founded in 2000, is located in Campobello di Licata, in a hilly position between 230 and 270 meters above sea level and 8,000 meters from the coast. Thirtyfive hectares of vineyard on the fifty owned by the company, a single organism of ten micro-areas. Deep soil, mixed chalky and calcareous, of hilly terrain, with a density of 5,000 plants per hectare, all hand-harvested in small boxes, as required tradition.

Baglio del Cristo di Campobello

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