

Italian wines in the world: Baglio del Cristo di Campobello Adènzia Sicilia DOC

scritto da Federica Lago | 22 Dicembre 2018



Adènzia Sicilia DOC

Color: White

Year of production: 2017

Price: 7.50 €

Annual production: 46,606 bottles

Denomination: Doc Sicilia

Aging: 3 months in steel and 2 months in bottle.

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

Adènzia was born with the desire to enhance two native Sicilian white vines, the grillo and the insolia, entrusted to the expert hands of the oenologist Riccardo Cotarella, who this relatively young Sicilian company, founded in 2000, involved in the creation of wines.

The grillo is a vine resistant to heat, aristocratic and rich and is identified by the typical aroma of aromatic herbs and citrus notes; the insolia is expressed with a soft and quite full body, reminiscent of the thyme of the Mediterranean area, the mandarin and the ripe apricot.

This wine grows on mainly calcareous and chalky soils, hilly lands at about 260 meters above sea level; the harvest is done manually in small boxes and after the processing of the cellar it matures for 3 months in steel and at least two months in the bottle before finding it on the market.

The Adenzia is recognized by its straw-yellow color, with greenish reflections, complex and intense on the nose, reminiscent of broom, white peach, Mediterranean maquis, ripe apricot and cedar. In the mouth we find it powerful, soft and savory, due to the influence of the sea coast a few kilometers away, which allows great longevity.

Excellent with a fish dish, we recommend the serving temperature at around 8 °.

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. Thirty 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.