



Assuli Baglio
DARDINELLO
DOC Sicilia

On the slopes between Marsala and Mazara del Vallo lies Assuli. The vineyards and the cellars are located on the westernmost side of the island, almost 130 wholly-owned hectares, in an area of magical beauty.

The focus is respect and appreciation for the land, which for centuries has offered the perfect habitat for the cultivation of vines. The careful understanding of each pedoclimatic feature contributes to the creation of exclusive wines: the passion that Assuli winemakers exhibit for their products really deserves its own mention. Throughout its history, spanning 3 generations, the Caruso family has always managed the business directly, making innovative and sometimes courageous choices, but always maintaining an unwavering respect for tradition and the land.



COUNTRY
Italy

VARIETAL
Zibibbo

SOIL TYPE
Medium texture soil rich in limestone with a good. Mineral endowment.

VINEYARD
Carcitella Vineyard
Guyot vertical trellis system with a medium-high
Plant density (5,000 plant/ha)

HARVEST
Period: second week of September

VINIFICATION
Extremely soft pressing with membrane press, followed by static clarification of the must and fermentation at controlled temperatures (between 15°-18°C) in stainless steel tanks Lees aged 4/5 months in stainless steel tanks, then in bottles for at least 2/3 months

TASTING NOTES
Straw yellow with greenish reflections. Intense and persistent bouquet with scents of peach and Sicilian citrus. In line with the olfactory sensations, fresh with salinity and minerality.

CERTIFICATIONS



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