



Assuli Baglio
LORLANDO
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
Nero D'Avola

SOIL TYPE
Medium texture soil rich in shells and pebbles with a good mineral endowment.

VINEYARD
Guyot trained vines with a medium-high plant density (5,000 plants/ha) 100-150 m. above sea level

HARVEST
Period: from the mid to the end of September, depending each year on the ripening of grapes

VINIFICATION
Soft pressing and de-stemming from 15 up to 20 days, depending on the vintage. The extraction takes place through traditional pumping over. Fermentation temperature 26°C. Ageing after malolactic fermentation 3/4 months in stainless steel tanks, then in the bottles for another 3/4 months. Alcohol content: 13.5%

TASTING NOTES
Intense ruby red with purple hues. Intense aromas of ripe red fruit. Good balance with soft tannins.

CERTIFICATIONS



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