



ASSULI
— Baglio —

**DONNA
ANGELICA**

DOC SICILIA

BIANCO

DONNA ANGELICA

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Typology: white

Classification: DOC Sicilia

Grape varieties: Catarratto / Grillo / Zibibbo

Production area: Mazara del Vallo (TP),
northwestern Sicily (Italy)

Soil type: clays soil with a good amount of
limestone and balanced content of organic
elements and nitrogen

Altitude: 200/250 meters a.s.l.

Viticulture: vertical trelliss system with a
medium-high plant density (5000 plants/ha)

Climate: insular-mediterranean with mild
winters and breezy summers

Harvest period: from the end of August to the
end of September, depending each year on the
ripening of grapes

Vinification: extremely soft pressing with
membrane press, followed by static clarification
of the musts and fermentation at controlled
temperatures (18/20°C) in stainless steel tanks

Ageing: 8/10 months on fine dregs in “sur lies”
through batonnage, then in bottles for at least
3/4 months

TASTING NOTES

Visual: straw yellow

Olfactory: wide fruity bouquet with floral scents
and notes of apricot and white fruit

Taste: in line with the olfactory sensations, fresh
with salinity and minerality

Pairing: excellent with starters and main
courses of fish, shellfish and soft cheese

Serving Temperature: 12/14 °C



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CAMPAGNA FINANZIATA AI
SENSI DEL REGOLAMENTO CE
n. 1308/13
CAMPAIGN FINANCED BY
REGULATION EC n. 1308/13

Via Archi 9
91100 Trapani (TP)
Sicilia · Italy
T. +39 0923 547267
F. +39 0923 548690
info@assuli.it
www.assuli.it