

Cantine Grasso

Baldovino Syrah

Intense ruby red color, aromas of mature fruit with shades of vanilla and spices. Elegant on the palate, soft tannins, with excellent and delicate persistence, medium bodied yet robustly structured.

Syrah 100%

Practicing Organically

Appellation	Terre Siciliane IGP
Vineyard	Medium-textured soils rich in nutritive elements (potassium, magnesium, calcium, iron, zinc. Cordon spur pruning, with wooden stakes and stainless steel wires.
Vinification	De-stemming, cold maceration on the skins for two days at 5°C, fermentation at 26-28 °C with frequent re-circulation and removal of the must. Malolactic fermentation in stainless steel, and a period in contact with fine lees of at least 3 months. Successive fining in the bottle.
Pairing	A bold and fruity wine that can hold up to the intense flavors of slow-roasted barbecue pork, spicy Asian dishes, as well as being a great pizza wine.

CANTINE GRASSO

Founded in 1887, five generations have farmed these vineyards in Milazzo of northeast Sicily. Today, Alessio, along with his sons Tullio and Carmelo, passionately remain committed to preserving tradition and skill, while utilizing sustainable practices and modern methods to produce quality wines consistently from year to year. All grapes are grown organically without chemical treatments and only vegetal fertilizers are used in the vineyards. The light and warmth of the Sicilian sun, together with the light coastal breeze and the beneficial temperature ranges, allow grapes to gradually ripen up to the moment of hand-harvesting, giving the wines pleasantly rounded notes and full expression.