

SICILIA

MARSALA





MASTRO DI BAGLIO

"THE PROTECTION OF BIODIVERSITY,
THE EMPATHIC RELATIONSHIP WITH
OUR LANDS AND THE KNOWLEDGE OF
OUR VINEYARDS, ONE BY ONE, ARE OUR
STRENGTH."

Nino, Giacomo, Vincenzo, Vito and Daniele, round out the team of five Marsala winegrowers from families of ancient peasant tradition, united by the love for nature and the desire to enhance the cultural heritage.

Mastro di Baglio was born with the aim of producing natural wines of excellent quality, respecting nature, and named after the ancient fortified farmhouses of the Marsala countryside.

Thanking the mild Sicilian climate and the vigor of it's extraordinary land, they manage the vineyards without irrigation, and no use of chemical herbicides or synthetic pesticides. Just a small amounts of sulfur and verdigris (limited to 2/3 treatments per year).

The wines are not filtered but naturally decanted so that the static sedimentation guarantees an adequate clarity of the products. The sulphites present are only those naturally generated during fermentation which takes place at a controlled temperature, using indigenous yeasts and without the use of synthetic chemicals.

VARIETIES: NERO D'AVOLA, SYRAH. GRILLO, VIOGNIER
PRODUCTION: 9,000 BOTTLES
CERTIFICATION: ORGANIC

FRIZZANTE ANCESTRALE

SPARKLING WHITE WINE

Grape variety: Viognier 50%, Grillo 50%

Vintage: 2021

Altitude: 50 meters Exposure: North Soil: Calcareous

Training system: Guyot espalier

Vineyard management: Organic cultivation, without irrigation

Size: 0.8 hectares each

Age: 20 years

Plant density: 3,500 plants per hectare

Yield per hectare: 50 q/ha

Collection method: Manual harvest, in 20 kg crates

Harvest: First week of August

Production: 1,300

In the cellar: Soft pressing, no maceration. Alcoholic fermentation with indigenous yeasts at controlled temperature, bottling with residual sugar and refermentation in the bottle according to the ancestral method. No added SO2.

12% vol.





ALLARÌA

WHITE WINE

Grape variety: Grillo

Vintage: 2021

Altitude: 120 meters Exposure: Northwest

Soil: Calcareous, tending to sandy Training system: Guyot espalier

Vineyard management: Organic cultivation, without irrigation

Size: 1 hectare Age: 20 years

Plant density: 3,500 plants per hectare

Yield per hectare: 80 q/ha

Collection method: Manual harvest, in 20 kg crates

Harvest: The end of August

Production: 1,300

In the cellar: Soft pressing. Not macerated. Unfiltered, only static

sedimentation. No added SO2.

12.5% vol.





TAKKIA

RED WINE

Grape variety: 100% Syrah

Denominazione: Vintage: 2019

Altitude: 100 meters Exposure: Northwest

Soil: Calcareous, tending to sandy Training system: Guyot espalier

Vineyard management: Organic cultivation, without irrigation

Size: 1 hectare Age: 10 years

Plant density: 3,500 plants per hectare

Yield per hectare: 70 g/ha

Collection method: Manual harvest, in 20 kg crates

Harvest: The end of August

Production: 1,642

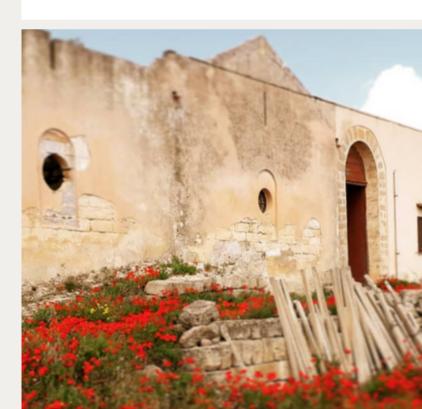
In the cellar: Fermentation takes place with maceration of the skins at 25 ° for about 10 days; after this period the grapes are softly pressed and the must sent to malolactic fermentation. During the whole process no chemical aid is used.

12.5% vol.

MASTRO DI BAGLIO

100% Vignaioli

TAKKÍA



MASCARÌA

RED WINE

Grape variety: Nero d'Avola Denominazione: D.O.C.

Vintage: 2021

Altitude: 50 meters Exposure: North

Soil: Calcareous, tending to sandy Training system: Guyot espalier

Vineyard management: Organic cultivation, without irrigation

Size: 2 hectares Age: 16 years

Plant density: 3,500 plants per hectare

Yield per hectare: 70 q/ha

Collection method: Manual harvest, in 20 kg crates

Harvest: The end of August

Production: 1,300

In the cellar:

Soft pressing. Macerated on the skins for 10 days at 25 $^{\circ}$ C. Unfiltered, only static sedimentation. No added SO2.

13.5% vol.



