



# SICILIA

MARSALA



FILomena  
SELECTIONS



# 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 its 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 SO<sub>2</sub>.

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 SO<sub>2</sub>.

12.5% vol.



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# 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 q/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.

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MASTRO DI BAGLIO

100%  
*Vignaioli*

TAKKIA





# MASCARIÀ

## 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 ° C.

Unfiltered, only static sedimentation. No added SO2.

13.5% vol.



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