

# ClaSSicO

Fine Wines & Spirits  
-est. 2002 -

## Firriato

# Santagostino Bianco “Baglio Soria”



**Varietal:** Catarratto e Chardonnay

**Ph:** 3.57 gr / liter

**Appellation:** I.G.T. Terre Siciliane

**Soil:** Calcareous – clayey.

**Alcohol %:** 13

**Residual Sugar:** gr / liter

**Acidity:** gr / liter

**Exposure:** South. / 200 mt a.s.l.

**Tasting Notes:** Pleasant hints of fresh fruit reminiscent of peach, melon and pineapple affect the olfactory component and leave ample room for essences of white wildflowers. It gives the mouth calibrated persistence and very pleasant acidity. The richness of its fruits involves the palate and delights the senses, granting great flavor depth to every sip.

**Vinification:** Soft press with fermentation at controlled temperature. 6 months “Sur Lie” in stainless steel tanks.

**Aging:** 3 months in bottle

**Food Pairing:** Risotto with mushrooms and walnuts; Citrus-marinated salmon with capers; Spaghetti with olives.

## Accolades

2024 90 pts James Suckling



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