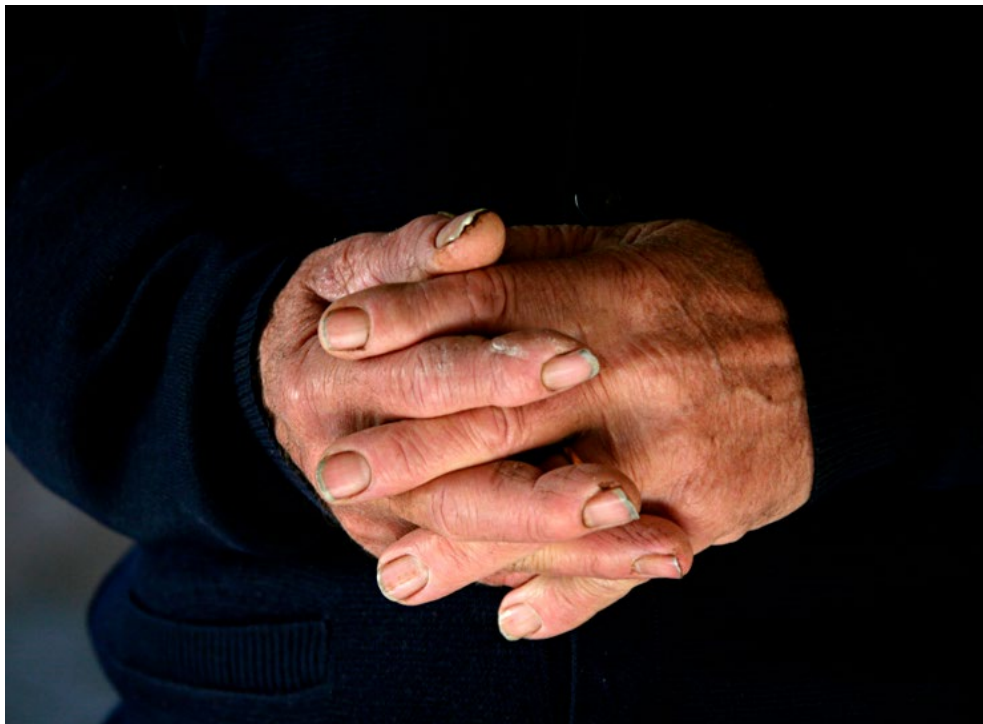
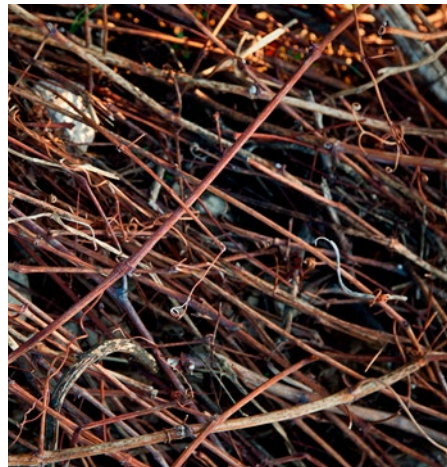




PIANOGRILLO FARM

azienda agricola biologica Baroni di PianoGrillo

ORGANIC WINES & EVO OIL





PIANOGRILLO

“An ancient Sicilian fief located in the Hyblaean Mountains, in Chiaramonte Gulfi, Ragusa.

Pianogrillo Estate has belonged to my family, the Piccione di Pianogrillo barons, for centuries. Here at Pianogrillo, we produce High-quality extra virgin olive oils and, in recent years, wine, utilizing organic farming methods.

The Vines and olive trees grow over a mix of sand, limestone and white marlstones at an elevation of 480 metres above sea level. There are rather dramatic differences in temperature between day and night, a real boon in this typically Mediterranean climate. We cultivate four indigenous grape varieties: Grillo, Grecanico, Nero d'Avola and Frappato.

Tonda Iblea, an extraordinary native olive variety, is our Estate's flagship cultivar. Protecting nature and respecting the environment are the company's greatest values. This is why we also take care of rare Sicilian swine, the Nero Ibleo, which still breeds in the wild, and raise workhorses to help in the vineyards. Sixty hectares planted with olive trees, seven hectares of Vineyard, and fifteen hectares of woods: This is Pianogrillo.”

Lorenzo Piccione di Pianogrillo



THE REDS





PIANOGRILLO



FRAPPATO

TERRE SICILIANE IGT

Red with a remarkable taste-olfactory impact, it expresses a strong and fragrant personality, typical of this Sicilian unique varietal and expressive of the soil composition. Bright ruby red, with intense aromas, ranging from fruity-flowery hues to spicy hints. The taste is light-bodied, fresco and juicy, with fruity tones particularly pleasant on the palate and a tasty trail that characterizes the finish.



Grapes

100% Frappato

Aspect

south

Altitude

450 - 480 m a.s.l

Training system

Guyot, "Alberello Ibleo"
Typical local bush-training system

Year of planting

1990-2014

Soil

Marlstone,
limestone and clay

Yield per hectare

max 70%

Vinification

Stainless Steel Vats

Ageing

25 hl oak casks for few weeks,
Stainless steel vats

ABV

12.5%

CURVA MINORE CERASUOLO DI VITTORIA DOCG

The Cerasuolo di Vittoria Docg is a blend of two grape varieties typical of the territory of Eastern Sicily, Nero d'Avola and Frappato. Nero d'Avola is Sicily's most famous and widespread red grape variety and it brings forth its true excellence in the provinces of Ragusa, Caltanissetta and Catania. Characterized by rich fruity aromas, good structure, velvety and appealing palate. The frappato is a very particular red grape variety, which gives wines of great finesse and elegance, with subtle flowery and fruity aromas, medium-bodied, faint tannins and good acidity. The blend is a perfect combination, both harmonious and complex. The wine is a **bright ruby red**. The suite of aromas is pronounced with fragrant aromas of cherry, wild berries and pomegranate. The palate is mid structured, with a dynamic mouthfeel, fresh and supple. The finish is pleasantly savory.



Grapes

50% Frappato,
50% Nero d'Avola

Aspect

south

Altitude

480 m a.s.l

Training system

Guyot, "Alberello Ibleo"
Typical local bush-training system

Year of planting

1990-2014

Soil

Marlstone, limestone and clay

Yield per hectare

max 70%

Vinification

Truncated cone shaped wooden vats / Stainless steel vats

Ageing

Frappato stays in 25 hl oak casks for few weeks, it ages then in stainless steel vats. Nero d'Avola matures in 25 hl - 60hl oak casks.

ABV

13%



PIANOGRILLO

OTTO/OTTO NERO D'AVOLA D.O.C. SICILIA

Deep ruby red with pleasant purple tones. The Olfactive spectrum is intense and enveloping, with notes of black currant, wild strawberry and pomegranate; it tastes soft and velvety. This “Riserva” Nero d’Avola is aged in old 60hl oak casks for 2 years of maturation. Bold and fruity with great freshness, always a benchmark of the our “Terroir”.



**ORGANIC
WINE**

Grapes

100% Nero d’Avola

Aspect

south

Altitude

420 m a.s.l

Training

Guyot, “Alberello Ibleo”
Typical local bush-training system

Year of planting

1991-2014

Soil

Marlstone, limestone and clay

Yield per hectare

max 70%

Vinification

Truncated cone shaped wooden vats / Stainless steel vats

Ageing

25 hl - 60 hl oak casks

ABV

13%

DÉRACINÉ

NERO D'AVOLA D.O.C. SICILIA

A charming fruit-driven profile on the nose, organically combining with the balanced earthy-spicy shoulder, which comes along, is going to impress at first sniff. Although the wine is native to a hot region, Sicily, it can still maintain a great freshness and lively pleasant tannins, slightly smoothed by a 8-months-long fining into 25 - 60 hl wooden oak casks.

The wise character of Deraciné enables it to cope really well with plenty of dishes. Spices with Nero d'Avola? Perfect match! Fatty, rich recipes? Deraciné is going to rock the meal! Deracine as Summer Aperitif? just go for it.



Grapes

100% Nero d'Avola

Aspect

south

Altitude

420 - 450 m a.s.l

Training

Guyot and "Alberello Ibleo" Typical local bush-training system

Year of planting

1991-2014

Soil

Marlstone, limestone and clay

Yield per hectare

max 70%

Vinification

Truncated cone shaped wooden vats / Stainless steel vats

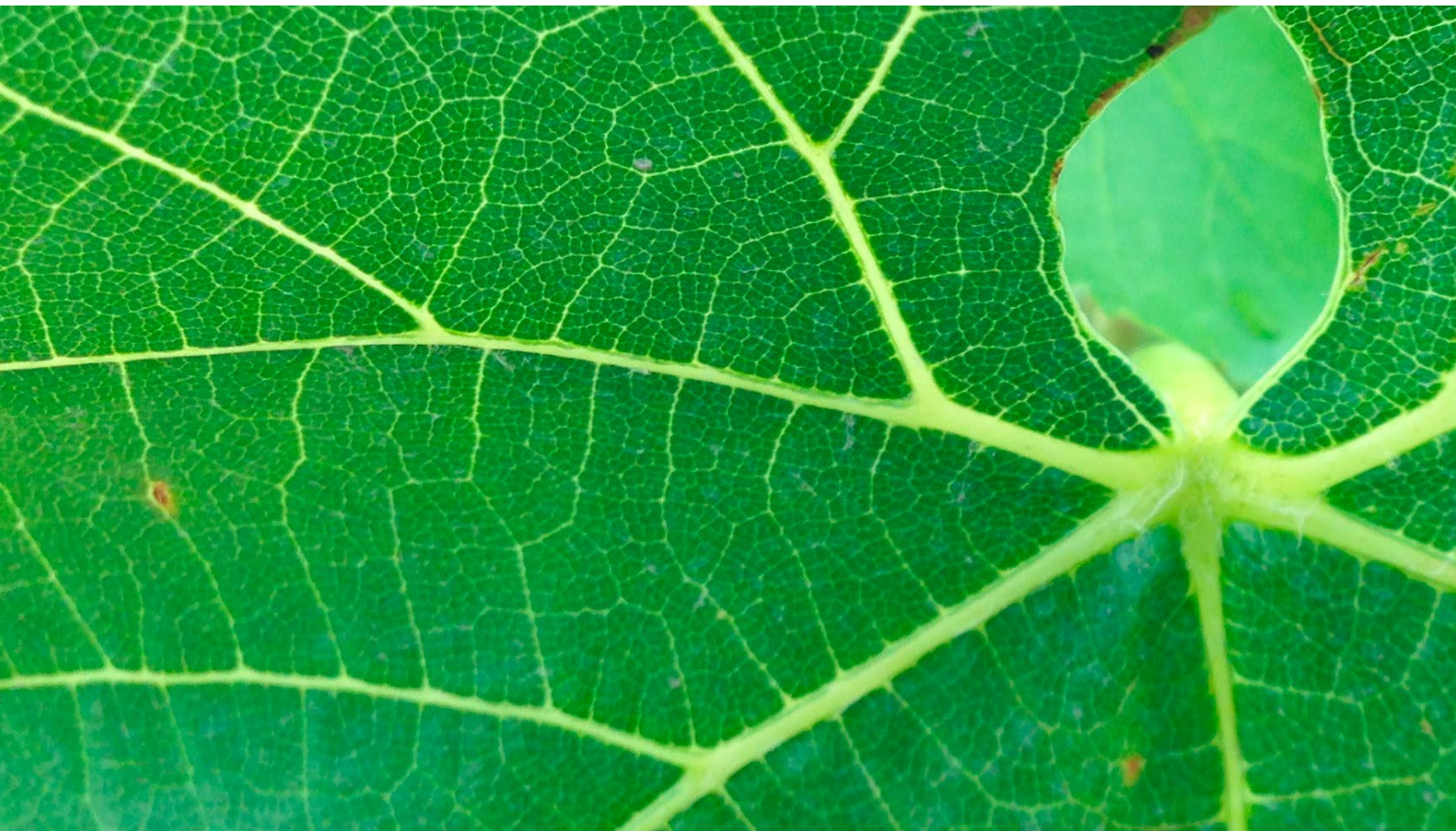
Ageing

25 hl - 60 hl oak casks

ABV

13%

THE WHITES





PIANOGRILLO





PIANOGRILLO

GRILLO GRILLO D.O.C. SICILIA

Straight Grillo Grapes from calcareous soils. A beautiful bright and shining light yellow. The bouquet is lucious with pleasant aromas of spring flowers and white-fleshed fruit on a mineral background. Fresh and savory mouthfeel, with a good and pleasant length.



**ORGANIC
WINE**

Grapes

100% Grillo

Aspect

South / South-west

Altitude

420 - 450 m a.s.l

Training system

"Alberello Ibleo" Typical local bush-training system

Year of planting

2014

Soil

Marlstone, limestone and clay

Yield per hectare

max 70%

Vinification

Free-run juice in Stainless steel vats

Ageing

Stainless steel vats

ABV

12.5%

GRECANICO TERRE SICILIANE IGT

Grecanico is a unique sicilian grapevariety producing wines with a citrus-zest character, white flowers nose and dry fresh flavour recalling raw pears, white peaches and with a gentle mineral finish. The taste is crispy, enriched by a quite savoury and flinty structure along with a waxy, glicerine-rich sip that balances out the wine. Versatile with pairings. Great potential of ageing.



Grapes

100% Grecanico

Aspect

south

Altitude

420 - 450 m a.s.l

Training system

Guyot and "Alberello Ibleo" Typical local bush-training system

Year of planting

1990-2014

Soil

Marlstone, limestone and clay

Yield per hectare

max 70%

Vinification

Soft pressing, Free-run juice in Stainless steel vats

Ageing

Stainless steel vats

ABV

12.5%

FLÂNEUR GRILLO D.O.C. SICILIA

The nose is full of pleasant aromas of spring flowers and white-fleshed fruit on a mineral background. Fresh and savory, it reminds of the terroir and the Sicilian sea with hints of iodine that enrich the aromatic spectrum of this wine on the nose. On the palate Flâneur shows pretty lively with a kind of tactile mouthfeeling provided by a gentle element of tannins. Undertones of pink grapefruit, dry roses, ripe yellow apples. Salinity and saltiness on the aftertaste. It is definitely a light-to-medium bodied white wine.



**ORGANIC
WINE**

Grapes

100% Grillo

Aspect

South / South-east

Altitude

480 m a.s.l

Training system

"Alberello Ibleo" Typical local bush-training system

Year of planting

2012

Soil

Marlstone, limestone and clay

Yield per hectare

max 70%

Vinification

Pellicular maceration, soft pressing, Free-run juice in Stainless steel vats

Ageing

Stainless steel vats

ABV

12.5%

CATARRATTO "LUCIDO" TERRE SICILIANE IGT

The shiny golden Catarratto Lucido from Pianogrillo catches the eye. On the nose, delicate notes of white flowers and fresh citrus unfold, blending with subtle hints of ripe peach. On the palate, its velvety smoothness envelops, accompanied by a pleasant salinity that enhances each sip. The fruit and citrus combine with elegant almond notes, creating a harmonious balance that lingers long into the finish.



Grapes
100% Catarratto Lucido

Aspect
Various

Altitude
480 m a.s.l

Training system
Guyot, Spur Cordon

Year of planting
Various

Soil
Marlstone, limestone and clay

Yield per hectare
max 70%

Vinification
Soft pressing, Free-run juice in Stainless steel vats

Ageing
Stainless steel vats

ABV
12.5%

ROSÆ

TERRE SICILIANE I.G.P. ROSATO FRAPPATO GRAPES

Frappato Rosè, obtained from a slight maceration on the skins.

The “Rosae” expresses a slight note of pepper on the nose, typical of Frappato, to which alternate notes of wild forest strawberries and a hint of lemon thyme gives the wine a spicy aroma, very much in a Provenzale style... Food-friendly wine, very mineral and

tasty.

Its overall structure is balanced enough to pair plenty of dishes but it would be quite enjoyable as aperitif without food too.



Grapes

100% Frappato

Aspect

South/East

Altitude

450 - 480 m a.s.l

Training system

“Alberello Ibleo” Typical local bush-training system

Year of planting

2010

Soil

Marlstone, limestone and clay

Yield per hectare

60%

Vinification

Stainless steel vats

Ageing

Stainless steel vats

ABV

12%



CECILIA

TERRE SICILIANE I.G.P.
ROSE SPARKLING WINE FROM
FRAPPATO GRAPES
ANCESTRAL METHOD

Cecilia is obtained from
Frappato grapes
sparkling wine in the bottle.
Fresh and drinkable,
excellent for appetizers.
Full pink colour.



Grapes
100% Frappato

Aspect
South/East

Altitude
470 m a.s.l

Training system
"Alberello Ibleo" Typical local
bush-training system

Year of planting
2014

Soil
Marlstone, limestone and clay

Yield per hectare
65%

Vinification
Stainless steel vats

Ageing
Bottled

ABV
12.5%



PIANOGRILLO



EXTRA VIRGIN OLIVE OIL





PIANOGRILLO



PARTICELLA 34 **EXTRA VIRGIN OLIVE OIL -** **SINGLE CULTIVAR TONDA IBLEA**

EVO oil made with Tonda Iblea olive cultivar. The olives are traditionally combed off the trees by hand. Medium fruity. Yellowish green. Hints of freshly cut grass and tomato leaf. Acidity contained within 0.2. Cold-pressed with continuous extraction system.

Available in 250ml bottle and 500ml size.





PIANOGRILLO





PIANOGRILLO FARM

azienda agricola biologica Baroni di Pianogrillo

Azienda Agricola Pianogrillo S.r.l.

Contrada Pianogrillo senza numero civico

97012 Chiaramonte Gulfi (RG) - Sicily

Tel. + 39 338.8193102 Fax +39 0932. 922183

info@pianogrillo.it - www.pianogrillo.it