



Baglio del Cristo di Campobello  
Agrigento – Sicily

Of noble Agrigento lineage, the Bonetta family has been farming along the southern coast of Sicily's Agrigento region – known as the “Valley of the Temples” – since before modern records were kept. A modern facility and approach are utilized in tending to the Bonetta family's ancient vineyards, some of which are literally centuries old. Planted to indigenous varieties such as Nero d'Avola & Grillo as well as Chardonnay and Syrah, winemaker Carmello Bonetta produces small volumes of hand crafted wines which display regional and varietal typicity, as well as balanced and profoundly nuanced aromas and flavors.

Baglio del Cristo di Campobello was officially awarded Tre Bicchieri status in 2011 for their well-received Nero d'Avola bottlings. These wines have never previously been exported to the USA.

Owners: *Angelo, Domenico and Carmelo Bonetta*

Enologists: *Giuseppe Lentini and Riccardo Cotarella*



### Provenance

Seventy four acres of vineyards planted in the soil of Agrigento, Sicily; ten vineyard sites uniting to form a single body, within the confines of a 124 acre estate located in Campobello di Licata ("Beautiful Field"). Deep soil, both calcareous and chalky, covers the hills that lie between 755 and 885 feet above sea level, just five miles from the coast is planted with a density of 1,600 to 2,000 vines per acre; all reared from original stock planted in its mother earth, and all harvested by hand, using small crates.

### Our vision

Out of ten years spent tending the vines grew the vision of a new enological path to follow, driven by the wish to attain the highest quality possible. And the right resources were there to fulfill the dream: the appropriate location; an extraordinary microclimate and human resources of the highest caliber. These together have given life to Baglio del Cristo di Campobello; born into an uncontaminated land that displays infinite environmental nuances and carries with it deep local religious tradition; a land cultivated with care and devotion, benefiting from the patience and experience of three family men. With every vintage the research and evolution continues: to identify new goals and further opportunities for improvement. Here Sicilian-ness exists.

### The Philosophy

Limited production following the fortunes of each vintage, only fully ripe grapes are harvested by hand with separate vinification of each grape variety, all done in order to respect and preserve the characteristics of the unique and precious land. These are only some of the choices made by Baglio del Cristo di Campobello in an endeavor to achieve the level of quality sought from the outset.

All this is made possible by the tenacity, strength and dedication shown day by day throughout the year by the estate's men and women.

### The Wine Cellar

**Production capacity:** 160,000 gallons

**Storage tanks and barrels:** Stainless steel tanks of 2,650, 1,320 and 660 gallons. Barrels of 2,900 gallons constructed of stainless steel and French oak wood.

**Small oak barrels:** medium-toasted Allier, Tronçais and Never French oak wood barriques and tonneaux of 93 gallons, a number of which are seasoned for 40 months, with a total capacity of to 66,000 gallons.

**Bottling capacity:** 1,500 bottles/hour

### Wine Cellar Technology

The 2,900 gallon stainless steel/French oak allow the wine to age in oak whilst, at the same time, benefiting from the processes that stainless steel tank technology allows (Pumping over, micro/macro oxygenation and temperature control).

All tanks are linked to a central computer system that controls all cellar operations. Data can be displayed on a daily, weekly, monthly and annual chart. The computer operating system can report anomalies in real time, permitting cellar staff to control and remotely monitor each stage of the winemaking process. The system also contains wine traceability software that archives all vineyard data and the entire cellar operation, allowing staff access to essential information that traces the history of each single batch of bottles, from the storage shelf back to its vineyard of origin.



## Adènzia Bianco

(Adènzia: *to give audience*: to listen, to care and pay attention.)

White wine

2013 Sicilia IGP (Indicazione Geografica Protetta)

Grillo and Chardonnay

### The Vineyards

**Local area:** Favarotta

**Town:** Campobello di Licata

**Altitude:** between 755 and 853 feet above sea level and five miles from the coast; unique micro-climate, day/night temperature fluctuation of up to 20 degrees due to the sea breeze.

**Exposure:** northwest.

**Geological characteristics:** hilly terrain, mainly calcareous soil.

**Training method:** free and guyot spurred cordon.

**Planting density:** 1,600 plants per acre.

**Yield per acre:** 1.9 tons.

**Harvest:** Insolia: between the third week of August and the first of September.

Grillo: the first week of September.

**Harvesting method:** by hand using small crates.

### Vinification

After de-stemming and crushing, the temperature of the grapes is dropped to 8-10°C for the maceration. A light pressing follows, after which the free-run wine is separated and decanted through the process of natural sedimentation at low temperature.

### Ageing

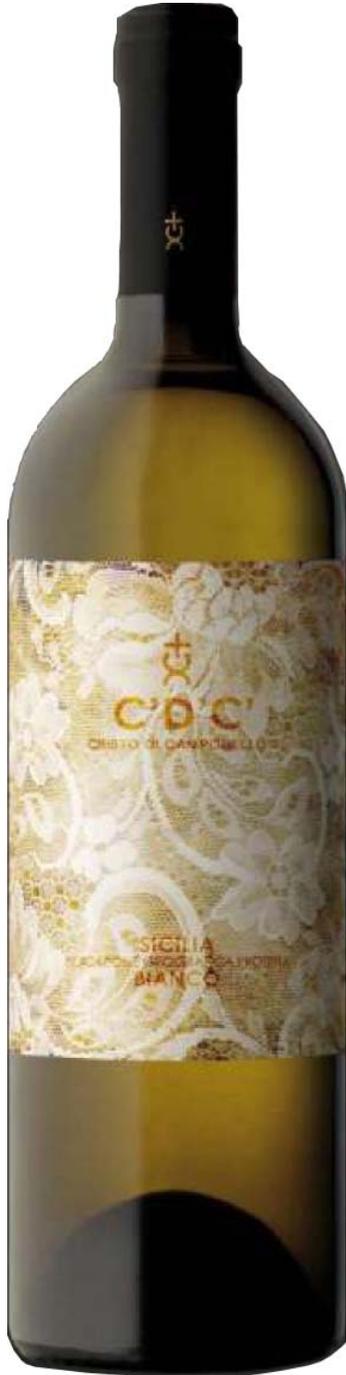
Five months on the lees in temperature-controlled stainless steel tanks and at least 3-4 months in bottle.

### Tasting Notes

“Delicious notes of citrus fruits, with white peach, medlar and pineapple. Round texture, yet fresh, with full fruit flavors, kept fresh by well balanced acidity and intensity that draws out the finish.”

**Serving temperature:** 50°F

alcohol content: 12.5% vol | total acidity: 5.7 g/l | pH: 3.15



## C'D'C' "Cristo di Campobello" Bianco

White wine

2013 Sicilia IGP (Indicazione Geografica Protetta)

Grillo, Chardonnay, Insolia and Cataratto

### The Vineyards

Local area: Favarotta

Town: Campobello di Licata

Altitude: between 755 and 853 feet above sea level and five miles from the coast; unique micro-climate, day/night temperature fluctuation of up to 20 degrees due to the sea breeze.

Exposure: northwest.

Geological characteristics: hilly terrain, mainly calcareous soil with dark patches.

Training method: free and guyot spurred cordon.

Planting density: 1,600 plants per acre.

Yield per acre: 2.1 tons.

Harvest: between August and September.

Harvesting method: by hand using small crates.

### Vinification

After de-stemming and crushing, the temperature of the grapes is dropped to 48-50°F for the maceration. A light pressing follows after which the must is separated and decanted through the process of natural sedimentation at low temperature.

### Ageing

Four months on the lees in temperature-controlled stainless steel tanks and at least two months in bottle.

### Tasting Notes

"Aromas of yellow flowers, white melon. Well-balanced palate, with good acidity and a soft texture. Fresh, intense fruit and citrus fruit flavors, with notes of sweet spices and Mediterranean herbs on the finish. Delicious now."

Serving temperature: 50°F

alcohol content: 12.5% vol | total acidity: 5.80 g/l | pH: 3.10



## Lalùci

(Lalùci: *the light.*)

White wine

2013 Sicilia Denominazione di Origine Controllata

Grillo 100%

### The Vineyards

**Local area:** Favarotta

**Town:** Campobello di Licata

**Altitude:** between 755 and 853 feet above sea level and five miles from the coast; unique micro-climate, day/night temperature fluctuation of up to 20 degrees due to the sea breeze.

**Exposure:** south/northwest.

**Geological characteristics:** hilly terrain, deep soil, mixed calcareous and chalk.

**Training method:** spurred cordon.

**Planting density:** 1,600 plants per acre.

**Yield per acre:** 1.3 tons.

**Harvest time:** between the last week of August and the first of September 2012.

**Harvesting method:** by hand using small crates.

### Vinification

After de-stemming and crushing, the temperature of the grapes is dropped to 46-50°F for the maceration. A light pressing follows, after which the free-run wine is separated and decanted through the process of natural sedimentation at low temperature.

### Ageing

Four months on the lees in temperature-controlled stainless steel tanks and at least two months in bottle.

### Tasting Notes

“Intense aromas of yellow and white flowers that take on mineral notes, turning to citrus fruits, white peach, pear and green apple. Delicious now but can be cellared for 2-3 years.” Riccardo Cotarella, winemaker.

**Serving temperature:** 46-50°F

alcohol content: 12.5% vol | total acidity: 5.80 g/l | pH: 3.17



### Laudàri

Laudàri: *to praise the Lord.*)

White wine

2009 Sicilia IGT (Indicazione Geografica Tipica)

Chardonnay 100%

### The Vineyards

Local area: Cristo

Town: Campobello di Licata

Altitude: between 755 and 853 feet above sea level and five miles from the coast; unique micro-climate, day/night temperature fluctuation of up to 20 degrees due to the sea breeze.

Exposure: northwest

Geological characteristics: hilly terrain, soil mainly calcareous with dark patches.

Training method: spurred cordon free.

Planting density: 1,600 plants per acre.

Yield per acre: 1.5 tons.

Harvest time: between the second and the third week of August.

Harvesting method: by hand using small crates.

### Vinification

After de-stemming and crushing, the temperature of the grapes is dropped to 48-50°F for the maceration. A light pressing follows, after which the free-run wine is separated and decanted through the process of natural sedimentation at low temperature. The selected yeasts are inoculated by alcoholic fermentation; initiated in stainless steel vats then racked to oak barrels where the process is completed.

### Ageing

Two to four on the lees, with weekly bâtonnage, and 8-12 months in bottle.

### Tasting Notes

“Fragrant, with aromas of citrus fruits and flowers and hints of butter, mango and yellow plum on a vanilla-tinged base. Soft and full, well defined by freshness and enhanced flavors, in perfect harmony and with a long-lasting finish. This wine can be cellared for at least 3-5 years.”

Serving temperature: 52°F

alcohol content: 13.5% vol | total acidity: 5.48 g/l | pH: 3.12



### Adenzia Rosso

(Adenzia: *to give audience: to listen, to care and pay attention.*)

Red wine

2011 Sicilia IGT (Indicazione Geografica Tipica)

Nero d'Avola, Syrah, Cabernet Sauvignon

#### The Vineyards

Local area: Musta

Town: Campobello di Licata

Altitude: between 755 and 853 feet above sea level and five miles from the coast; unique micro-climate, day/night temperature fluctuation of up to 20 degrees due to the sea breeze.

Exposure: south/northwest

Geological characteristics: hilly terrain, deep soil of average mixture, mainly calcareous.

Training method: spurred cordon.

Planting density: 2,000 plants per acre.

Yield per acre: 1,725 tons.

Harvest: between the second and the third week of September.

Harvesting method: by hand using small crates.

#### Vinification

Traditional red vinification, with maceration on the skins for 15-20 days at controlled temperature.

#### Ageing

Ten months in 2,900 gallon steel-French oak casks and a minimum of 12 months in bottle.

#### Tasting Notes

“Very wide-ranging spectrum of aromas, with notes of sour cherries and forest fruits, together with delicious hints of vanilla. Caressing and spicy, with firm but graceful tannins. A wine that can be cellared for up to 10 years.”

Serving temperature: 68°F

alcohol content: 14% vol | total acidity: 5.4 g/l | pH: 3.40



### Lu Patri

Lu Patri: *the Father*; Christ/God.)

Red wine

2011 Sicilia IGT (Indicazione Geografica Tipica)

Nero d'Avola 100%

### The Vineyards

Local area: Musta

Town: Campobello di Licata

**Altitude:** between 755 and 853 feet above sea level and five miles from the coast; unique micro-climate, day/night temperature fluctuation of up to 20 degrees due to the sea breeze.

**Exposure:** south/northwest.

**Geological characteristics:** hilly terrain, deep soil, mixed calcareous and chalk.

**Training method:** spurred cordon.

**Planting density:** 2,000 plants per acre.

**Yield per acre:** 1.3 tons.

**Harvest time:** between the third and the fourth week of September.

**Harvesting method:** by hand using small crates.

### Vinification

After further selection, the bunches are de-stemmed then lightly crushed. Pumping over the must at regular intervals guarantees optimum extraction of the substances in the skins. Maceration for 18 days in temperature controlled conditions.

### Ageing

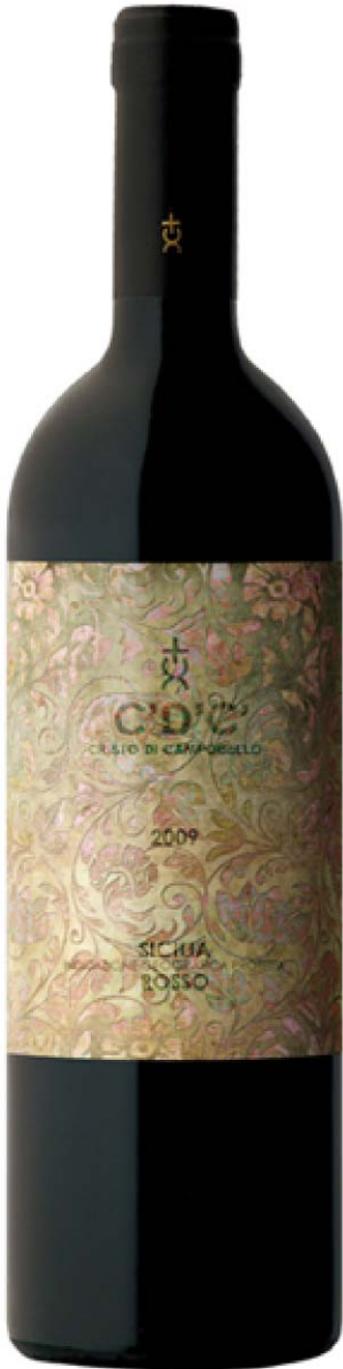
Fourteen months in 60 gallon French oak barrels (Nevers, Tronçais, Allier), one-third new, and a minimum of twelve months in bottle.

### Tasting Notes

“Deep ruby color. Balsamic notes, together with aromatic herbs, blackberries and sour cherries. Round and smooth, with elegant tannins and lots of flavor. Warm and complex character, caressing and spicy, with and underlay of elegant, licorice-coated tannins. Can be cellared for at least ten years.”

**Serving temperature:** 68°F

alcohol content: 14% vol | total acidity: 5.7 g/l | pH: 3.30



## **C'D'C' "Cristo di Campobello" Rosso**

Red wine

2015 Sicilia IGP (Indicazione Geografica Protetta)

Nero d'Avola, Syrah, Cabernet Sauvignon, Merlot

### **The Vineyards**

**Local area:** Musta and Favarotta

**Town:** Campobello di Licata

**Altitude:** between 755 and 853 feet above sea level (asl) and five miles from the coast; unique micro-climate, day/night temperature fluctuation of up to 20 degrees due to the sea breeze.

**Exposure:** south/southwest.

**Geological characteristics:** hilly terrain, soil of average mixture.

**Training method:** spurred cordon.

**Planting density:** 2,000 plants per acre.

**Yield per acre:** 1.9 tons.

**Harvest:** the first and second week of September.

**Harvesting method:** by hand using small crates.

### **Vinification**

Traditional red vinification, with maceration on the skins for 10-15 days at controlled temperature.

### **Ageing**

Aged for six months in stainless steel tanks and a further six months in bottle.

### **Tasting Notes**

"Full, fruity aromas, with soft red fruit notes and a hint of balsam arriving late on the nose. Round and flavorful, soft and caressing, with a good level of alcohol and soft tannins. Delightful now, but can be cellared for at least 3 - 5 years."

**Serving temperature:** 60°F

alcohol content: 13.5% vol | tartaric acidity: 4.9 g/l | pH: 3.6