





Sicilian culture and identity.

“Baglio” in Sicilian slang refers to “ancient building in the countryside” and *“Diar”* comes from the surname **Di Girolamo**.

Therefore the two words celebrate the deep relationship between this family and the countryside of Marsala that has existed for seventy years.

In fact, in the early '50s Mr Biagio Di Girolamo began growing vines on the family land. A poor soil made of sand, clay and slit that benefits by the warmth of the sun all year round and is attenuated by a cooling sea breeze: perfect for viticulture!

The Di Girolamo's family passion and care for the vineyards have consolidated over the years and today can count on 120 hectares managed by Nicola, Biagio's great-grandson.

To the quantity and the quality, by the time, has been added a good variety range thus, nowadays, the wines are made both by native grapes like Grillo, Inzolia, Catarratto, Nero D'avola, Perricone, Zibibbo and also international one such as Syrah.

The mission of Baglio Diar is to represent organic wines and enhance those with characteristic labels related to the Sicilian culture.

The increase in production has not affected the deep respect for the environment because Baglio Diar has been practising **organic viticulture** for at least 20 years.

In order to strengthen this commitment, all the wines have received the **Vegan** certification too.

The company is certified **VIVA** - *The Program promoted by the Italian Ministry of the Environment and Energy Security for the sustainability in the Italian viticulture market.*





Sea, sun, organic.

Our 120 hectares of vineyards are located in the southwest of Sicily, between Trapani and Mazara del Vallo where the soil is composed mainly of loam.

The vineyards are placed at different altitudes above sea level and benefit from a Mediterranean climate. Their positions allow the best expressions of our grape varieties.

The meticulous process of **organic production** starts from the peculiar choice of land free from any form of contamination, organic fertilization, the absence of herbicides, and the exclusive use of copper and sulfur.

The **sun** is present all year round giving hot summers with mild, short winters and allowing ideal conditions for viticulture.

The favourable temperature along with the absence of frost prevents the vine from diseases and facilitates a perfect maturation of the crop.

The **sea**, thanks to the lovely breeze, has a cooling effect, keeps the crop healthier and adds saltiness to the vines.



From the ground to the wine.

Sicily in the glass.

Our most straightforward wines,
the first ones to be produced.

As for all the Baglio Diar wines, the relation with the
terroir is expressed also on the label.
The entry level line, called *Terroir*, displays on the
front the sun during the sunrise (Diornu) and the
moon during the evening (Disira).





DIORNU INZOLIA

Grape variety	Inzolia 100%
Alcohol content	12%
Appellation	IGP Terre Siciliane
Area of production	South-west Sicily; vineyards between Trapani and Marsala.
Terroir	Altitude 100mt a.s.l. ; Loam soil; The climate is mediterranean with mild winters and hot summers within a cooling sea breeze all year around.
Vineyards	Guyot training system; Yield per hectare: Inzolia 100 q/h.
Harvest	It takes place on the third week of august.
Winemaking	After a soft press, the grapes undertake the fermentation at 15°C of temperature for 15 days.
Aging	Then the wine stay into stainless steel tanks for 3 months. Aging in the bottle: at least a month.
Sensory analysis	Pale yellow colour with a green tinge, Diornu on the nose gives aromas of white fruits like mature apple and notes of fennel, mint and jasmine. On the palate, the wine is light-bodied, with crisp acidity, a lovely salinity and hint of lime.
Food matching	It goes well with seafood recipe without tomato and is perfect to enhance white meats and fresh or medium seasoned cheese.
Best to enjoy	In a tulip shape glass at 8°C temperature.

Do you know that: Diornu in sicilian slang means “in the daytime”?



Focus.

Diornu is Inzolia 100%. It is perfect for those who like dry, easy light wines within soft perfumes. Inzolia grows near the sea where it acquires an extreme saltiness . We can find the best expressions of this wine in the southwest of Sicily and in Tuscany (Maremma).



DISIRA

SYRAH

Grape variety	Syrah 100%
Alcohol content	12,5%
Appellation	IGP Terre Siciliane
Area of production	South-west Sicily; vineyards between Trapani and Salemi.
Terroir	Altitude 250 a.s.l ; Mainly clay soil; The climate is mediterranean with mild wintersand hot summers within a refreshing sea breeze all year around.
Vineyards	Guyot training system Yield per hectare: Syrah 70 q/h.
Harvest	It takes place between the second and the third week of august at night time.
Winemaking	After the maceration, the grapes undertake the fermentation into stainless steel tanks at 24°C of temperature from 7 to 10 days.
Aging	Following the fermentation the grapes are soft pressed and then the wine stay into stainless steel tanks for 3 months. Aging in the bottle: at least a month.
Sensory analysis	Pale ruby colour with a violet rim, Disira on the nose gives aromas of red flowers like rose and violet with pleasant notes of raspberry and blackcurrant. On the palate it is medium bodied, with silky tannins and really good acidity. Moreover, there are flavours of strawberry and blackberry with notes of thyme and black pepper which leave a lovely fresh aftertaste.
Food matching	It goes well with white meats and game cooked with aromatic herbs. It is a must to try with tomato fish sauce medium spicy.
Best to enjoy	In a tulip shape glass at 14-16°C temperature.

Do you know that: Disira in sicilian slang means “in the evening”?

Curiosity.

Could be interesting to know that Disira:

- Gives its best if you let it cool in the fridge for 20 minutes (14 C temperature)
- Can be paired with fish dishes
- Is characterized by a sharp flavour of blueberry
- It is highly appreciated by wine lovers and it thrills professionals
- If drunk in a blind tasting rarely could be identified as a Sicilian wine

Wine and Art.

Sicily on the label.

Our selection inspired
by the Sicilian literature

Wine Art celebrates the meeting between Sicilian literature and native grapes from the southwest of Sicily. The names of the bottles come from the characters of the romances written by the famous Sicilian writers Pirandello and Verga. On the right of the label, there are the sentences of the writers and on the left are portraits of Mediterranean women. Each woman is in a different posture to give a sense of dynamism and on their hair or shirts are placed one of the aromas related to the wine.

SELENE g GRILLO



Grape variety	Grillo 100%
Alcohol content	13%
Appellation	D.O.C. Sicilia
Area of production	South-west Sicily; vineyards at Mazara del Vallo.
Terroir	Altitude at sea level; Mainly sandy soil; The climate is mediterranean with mild winters and hot summers within a cooling sea breeze all year around.
Vineyards	Guyot training system; Yield per hectare: 100 q/h.
Harvest	It takes place at the beginning of august at night time.
Winemaking	After a soft press, the grapes undertake the fermentation at 13°C of temperature for 15 days.
Aging	Then the wine stay into stainless steel tanks for 3 months. Aging in the bottle: at least a month.
Sensory analysis	Pale yellow colour, Seleneg on the nose gives aromas of tropical fruits like yellow melon and mature along with aromatic smells of dill and rosemary. On the palate, the wine is light-bodied, with crisp acidity, a lovely flinty taste and notes of apricot and orange zest.
Food matching	It goes well with whole fish cooked in the oven, stuffed squid, sea food sauce without tomato. It is amazing also if paired with fat, savoury meats and medium seasoned cheese.
Best to enjoy	In a tulip shape glass at 8-10°C temperature.

Do you know that: Seleneg is a character from Giovanni Verga's romance where she is a ballet dancer who has a secret relation with the marquis Alberto Alberti.



Focus.

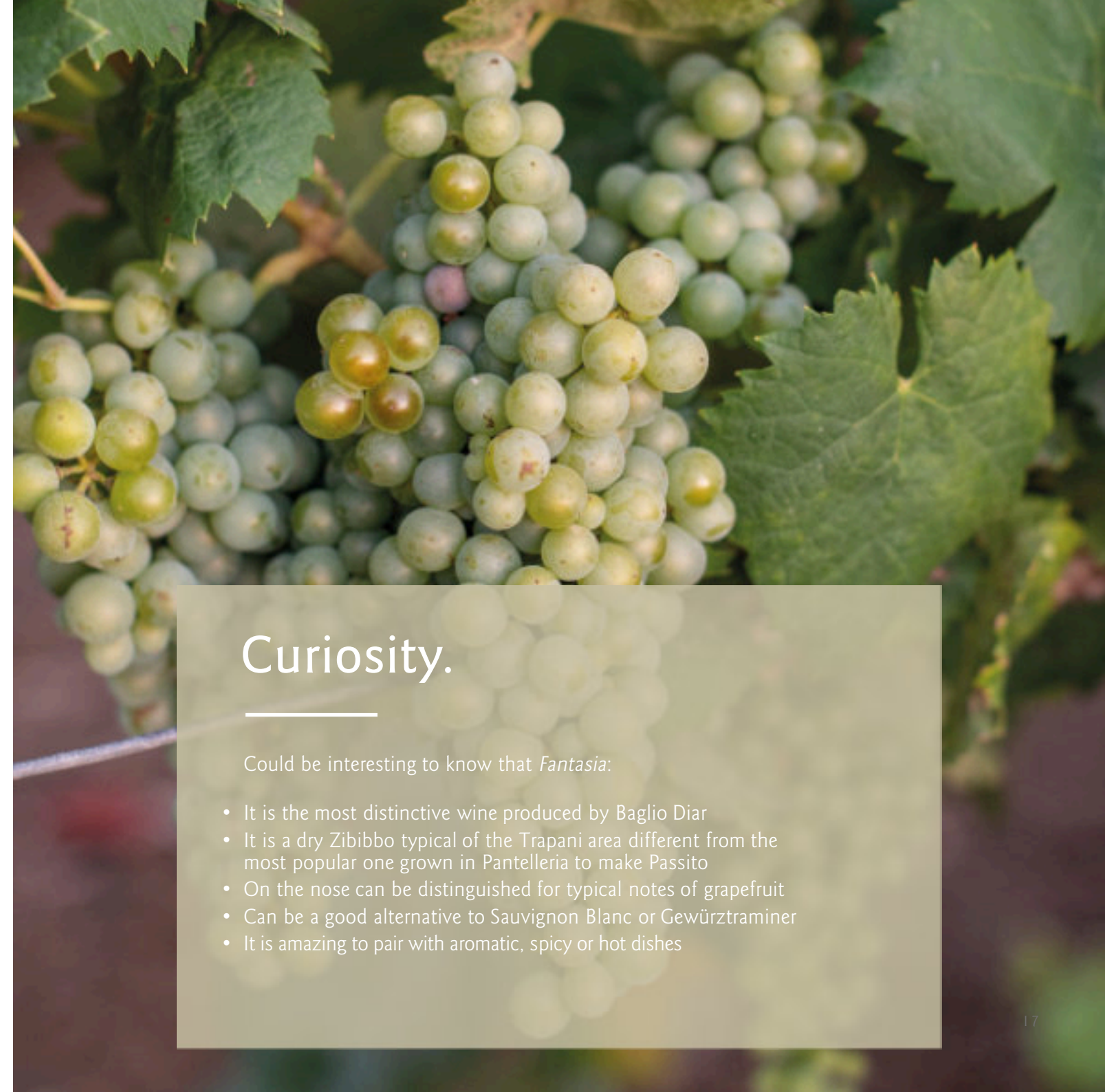
Seleneg is one of the six bottles of the main selection of Baglio Diar. Grillo 100%, is great for those who love medium aromatic wines with nice minerality. This Grillo is grown next to the coast of Mazara Del Vallo. The presence of the sea contributes to the salinity of this wine which, along with the notes of pineapple and apricot, makes this Grillo an authentic speciality of Baglio Diar.

FANTASIA

ZIBIBBO



Grape variety	Zibibbo 100%
Alcohol content	13%
Appellation	IGP Terre Siciliane
Area of production	South-west Sicily; vineyards between Marsala and Salemi.
Terroir	Altitude 300m a.s.l.; Loam soil; The climate is mediterranean with mild winters and hot summers within a favourable difference between day and night due to the altitude.
Vineyards	Guyot training system; Yield per hectare: 100 q/h.
Harvest	It takes place at the third and fourth week of august at night time.
Winemaking	After a Cryo-maceration at 4°C for 10-12 hours the grapes are soft pressed. The fermentation takes place at 15°C of temperature for 14 days.
Aging	Then the wine stay into stainless steel tanks for 3 months. Aging in the bottle: at least a month.
Sensory analysis	Pale yellow colour, Fantasia on the nose gives intense aromas of orange blossom and grapefruit along with a delicate smell of eucalyptus. On the palate, the wine is light-bodied, with a pleasant acidity, a lovely note of litchi, banana within the hint of oregano and sage which last on a long finish.
Food matching	It goes well with spicy white meats and savoury shell fish soup. It can be also very nice if paired with hot dishes without tomato or cheeses within herbs.
Best to enjoy	In a tulip shape glass at 8-10°C temperature. Do you know that: Zibibbo comes from the Arabic Zabīb which means raisin and it was related to the sweet and aromatic taste of the famous zibibbo made in Pantelleria.



Curiosity.

Could be interesting to know that *Fantasia*:

- It is the most distinctive wine produced by Baglio Diar
- It is a dry Zibibbo typical of the Trapani area different from the most popular one grown in Pantelleria to make Passito
- On the nose can be distinguished for typical notes of grapefruit
- Can be a good alternative to Sauvignon Blanc or Gewürztraminer
- It is amazing to pair with aromatic, spicy or hot dishes

DIDA

CATARRATTO



Grape variety	Catarratto 100%
Alcohol content	13,5%
Appellation	IGP Terre Siciliane
Area of production	South-west Sicily; vineyards in Salemi.
Terroir	Altitude 350 mt a.s.l ; Loam soil; The climate is mediterranean with mild winters and hot summers within a favourable difference between day and night due to the altitude.
Vineyards	Guyot training system; Yield per hectare: 110 q/h.
Harvest	It takes place at night between the third and the fourth week of September.
Winemaking	After a soft press, the grapes undertake the fermentation at 15°C of temperature for 15 days.
Aging	Following a soft press, the wine ages first in small oak barrels for 4 months and then in stainless steel tank for other 3 months. Aging in the bottle: at least a month.
Sensory analysis	Pale yellow colour with a golden tinge, Dida on the nose gives aromas of dry figs within notes of anise and vanilla. On the palate the wine is full-bodied, mineral, with a nice acidity and long aftertaste. There are hints of lemon jam, ripe apricot and truffle.
Food matching	It goes well with roasted white meats, grilled shellfish and sautéed vegetables. Try it with smoked meat carpaccio and blue cheeses.
Best to enjoy	In a globe glass at 10°C temperature.

Do you know that: Catarratto is one of the oldest Italian grape and the most planted native one in Sicily?



LIA

NERO D'AVOLA ROSÈ



Grape variety	Nero d'Avola 100%
Alcohol content	12%
Appellation	D.O.C. Sicilia
Area of production	South-west Sicily; vineyards at Mazara del Vallo
Terroir	Altitude at sea level; Mainly sandy soil; The climate is mediterranean with mild winters and hot summers within a refreshing sea breeze all year around.
Vineyards	Guyot training system; Yield per hectare: 80 q/h
Harvest	It takes place at the beginning of september at night time.
Winemaking	After a soft press, the grapes undertake the fermentation at 15°C of temperature for 12 days.
Aging	Then the wine stays into stainless steel tanks for 3 months. Aging in the bottle: at least a month.
Sensory analysis	Light rose colour. Lia on the nose gives intense aromas of fresh fruit like strawberry and mango with delicate smells of mint and pink pepper. Lia is light-bodied with silky tannins and it has a high acidity. On the palate, there are flavours of black cherry, pomegranate and an aromatic note of fennel.
Food matching	It goes well with spicy food and dishes with tomato sauce. It is amazing also if paired with raw prawns and exotic fruit salads.
Best to enjoy	In a tulip shape glass at 8° C temperature.

Do you know that: Lia is a character from Giovanni Verga's novel (Malavoglia). She was the youngest of 5 siblings, but she stood out because she was very beautiful and sensitive, unlike the rest of her family.



NEDDA

NERO D'AVOLA



Grape variety	Nero d'Avola 100%
Alcohol content	13,5%
Appellation	D.O.C. Sicilia
Area of production	South-west Sicily; vineyards between Marsala and Salemi.
Terroir	Altitude 200m a.s.l.; Mainly clay soil; The climate is mediterranean with mild winters and hot summers within a refreshing sea breeze all year around.
Vineyards	Guyot training system; Yield per hectare: 75 q/h
Harvest	It takes place at the beginning of september at night time
Winemaking	After the maceration, the grapes undertake the fermentation into stainless steel tanks at 24°C of temperature from 7 to 10 days.
Aging	Following a soft press, the wine ages first in small oak barrels for 5 months and then in stainless steel tank for other 3 months. Aging in the bottle: at least 2 months.
Sensory analysis	Medium deep ruby colour, Nedda on the nose gives aromas of red fruits like blackberry and dry plum with flavours of vanilla and cloves. On the palate it is full bodied, with rounded tannins and really good acidity. Moreover, there are notes of black cherry and blueberry with hint of hazelnut and cedar.
Food matching	It goes well with spicy game and grilled red meats. It is also perfect to pair with grilled shell fish and refilled vegetables cooked in the oven.
Best to enjoy	In a tulip shape glass at 15-16°C temperature.

Do you know that: Nero d'Avola is also known in Sicily as "calabrese" which is the Italian expression from the Sicilian slang Calaulisi. Cala is synonym of the Sicilian word rracina (Uva). Aulisi instead comes from the Sicilian Aula (Avola).



VELATA PERRICONE



Grape variety	Perricone 100%
Alcohol content	13,5%
Appellation	IGP Terre Siciliane
Area of production	South-west Sicily; vineyards at Trapani.
Terroir	Altitude 250m a.s.l.; Mainly clay soil; The climate is mediterranean with mild winters and hot summers within a refreshing sea breeze all year around.
Vineyards	Guyot training system; Yield per hectare: 60 q/h
Harvest	It takes place between the second and the third week of august at night time.
Winemaking	The maceration is managed for 15 days in stainless steel tanks at 25°C and after takes place the malolactic conversion.
Aging	Afterwards, the wine stays for 6 months in small barrels of French oak and ends up in stainless steel tanks until bottling time. Ageing in the bottle at least 3 months.
Sensory analysis	Deep ruby colour, Velata on the nose gives aromas of blackberry and licorice with fragrance of black tea, cacao powder and toasted hazelnut. On the palate the wine has got full body, vivacious tannins and an enveloping taste balanced by vibrant acidity. Moreover, on the palate there are flavours of black cherry, cinnamon, peanuts and coffee which give a long aftertaste.
Food matching	It goes well with grilled meat, lamb in the oven and cured cheeses. It is great to try with game stewed in the pan with black olives and aromatic herbs.
Best to enjoy	In a tulip shape glass at 16°C temperature.

Do you know that: Perricone up to the end of XVII century was the most planted red grape among the province of Palermo and Trapani where is still called Pignatello?





For the best
moments.

Sicily and bubbles.

Yellow colour. Sharp freshness. Lovely Acidity.

In this case, it was appropriate to celebrate one
of the most distinctive products made in Sicily .



Lumie

BRUT



Grape variety	Catarratto and a small percentage of other native grapes.
Type	Brut Charmat method
Alcohol content	11%
Appellation	IGP Terre Siciliane
Area of production	South-west Sicily; vineyards in Salemi. Altitude 350 mt a.s.l.; Loam soil; The climate is mediterranean with mild winters and hot summers within a favourable difference between day and night due to the altitude.
Terroir	
Vineyards	Guyot training system; Yield per hectare: Catarratto 110 q/h.
Harvest	It takes place the last week of July at night time.
Winemaking	After a soft press, the grapes undertake the fermentation at 15°C of temperature for 15 days. Afterwards, the wine undergoes for a second fermentation in pressurized stainless steel tanks for at least 90 days. Aging in the bottle: At least a month.
Aging	
Sensory analysis	Pale yellow colour with a silver tinge, Lumie on the nose gives perfume of white rose within aromas of fresh bread and hint of tangerine zest. On the palate there are flavours of citrus fruits like lemon, pleasant aromas of white peach and a long lasting acidity. A lovely Brut with a fine and regular perlage.
Food matching	It goes well by itself as an aperitif, it is amazing with a fish or meat tartar seasoned by lemon juice and is a must to try along with a citrus fruits cheesecake.
Best to enjoy	In a flute glass at 4 °C temperature.

Focus.

The name *Lumie* refers to Lumia, a kind of lemon tree, typically grown in Sicily.

The label has a lemon shape set both inside and outside by a glossy ivory colour.

To make more real the idea of this Sicilian icon, on the label you can see dry reliefs that recall the characteristic lemon peel. The inspiration for lemon comes from the profile of this wine with high acidity, citrus fruits and freshness that is made by early harvested Catarratto grapes and vinified by the Charmat method.

Lumie is perfect for those who desire a sparkling wine easy to drink and to be enjoyed on its own or with delicate dishes with good acidity.



Contacts.

Headquarter

Via Sebastiano Lipari 13,
90125 Marsala, Sicilia
Mobile: +39 3518846370

Sales Manager

Mobile: +39 3270037582
Email: r.pepi@bagliodiar.com

Marketing Manager

Mobile: +39 3519182936
Email: v.vallelunga@bagliodiar.com

Administrator

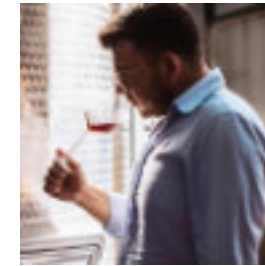
Mobile: +39 3204143580
Email: info@bagliodiar.com

Production Manager

Mobile: +39 3894795908
Email: nicola.digirolamo@live.it



Biagio Di Girolamo
Co-founder



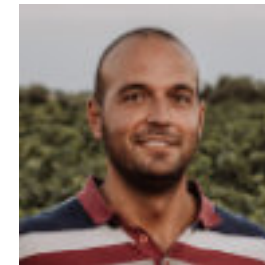
Nicola Di Girolamo
Co-founder



Giulia Pipitone
Co-founder



Valery Rita Casano
Administrator



Riccardo Pepi
Sales Manager



Laura Bononcini
Account Manager B2C



Michele Pulizzi
Shop Supervisor



Veronica Vallelunga
Marketing Manager



Giovanni Angileri
Oenologist



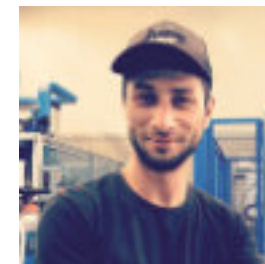
Vito Zerilli
Canteen Manager



Antonino Scavone
Canteen assistant



Mario Alagna
Viticulturist



Michele Cirobisi
Viticulturist



Alessandro Cordaro
Viticulturist

