BACCO

CEUSO ROSSO

Sicilia DOC

VINTAGE 2020

WINERY OVERVIEW

Ceuso is a historic Sicilian red created from a rigorous vineyard selection and crafted for aging. It offers exceptional length, finesse, and velvety tannins.

PRODUCER	Tonnino / Baglio Ceuso
BLEND	Nero d'Avola, Cabernet Sauvignon, Merlot
REGION / VITICULTURAL AREA	Contessa Entellina, Southwestern Sicily
SOIL	Deep, dark, alluvial soils of medium texture; silt and sandy-clay composition with a good concentration of organic substances
ALTITUDE	130 m a.s.l.
EXPOSURE	North-East
TRAINING SYSTEM	Spalliera with Guyot pruning, leaving 5–7 buds per shoot
VINE DENSITY	3,205 plants/ha (2.60 m x 1.20 m)
HARVEST PERIOD	From the first to the third week of September
VINIFICATION	After destemming and crushing, the wine is fermented and macerated at 22–24°C for 25–30 days.
AGING	Aged 8–10 months in temperature-controlled cement tanks, followed by 12 months in French oak barrels and a minimum of 12 months in bottle prior to release.
ANALYTICAL DATA	Alcohol 14.0% ABV · Total Acidity 6 g/L · pH 3.40



TASTING NOTES

Ruby red in color. Rich and layered aromas of berry fruit, spice, and cacao. On the palate, vigorous and structured, supported by fresh acidity and notable tannins.

FOOD PAIRING

Ideal with juicy meats and aged cheeses.