

Il Tocco di baal

by: Casa di Baal

Region: Campania

Colour: Rosé, Sparkling

Grape Varieties: Aglianico

Appellation: IGT Colli di Salerno

Technical Information

Vineyard

- Organic (certified)
-
- Average age of vines: 30
- Soil type: Clay, Sand

Cellar

- Fermented spontaneously using low-intervention
- Sulphites: No added sulphites - 28 mg/L
- Fining (clarification): Unfined
- Filtering: Unfiltered
- Suitable for Vegans and vegetarians
- Alcohol: 11.5%
- Residual sugar: < 1 g/L

<https://www.rawwine.com/wine/casa-di-baal-il-tocco-di-baal-2022>