



BAGLIO DEL
CRISTO DI CAMPOBELLO

CGT

CGT

C'D'C'

CRISTO DI CAMPOBELLO

2018

TERRE SICILIANE

INDICAZIONE GEOGRAFICA PROTETTA

BIANCO

C'D'C' "Cristo di Campobello"

White Wine

2018 - Terre Siciliane
Indicazione Geografica Protetta

The diverse peoples that set up a common home here weave a seamless mythological tapestry. The theme of this bottle is the unveiling of the Sicily of Agrigento in the inextricable synthesis of our white grapes.

The Sicilian veil is hidden knowledge, a secret, creation, protection, revelation, illumination. In 2008, a mere 2008 C'D'C' label-veils were woven on the Sicilian mill. The Sicilian veil is removed.

Grapes harvested between August and September 2018.

No. of bottles produced: 91.049
Released: February 2019

Hilly terrain, mainly calcareous soil with dark patches, 260 meters above sea level.

Plants per hectare: 4.000
Yield per hectare: 100 ql.

Hand harvesting in small crates. 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 must is separated and decanted through the process of natural sedimentation at low temperature. Three months on the lees in temperature-controlled stainless steel tanks and at least two months in bottle.

"Aromas of yellow flowers, white melon and apple. 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."
Riccardo Cotarella

Alcohol content: 12,50% vol
Total acidity: 5,90 g/l
pH: 3,20 - Dry extract: 21,50 g/l
Serving temperature: 8 - 10 °C

www.cristodicampobello.it





C'D'C'

C'D'C'

CRISTO DI CAMPOBELLO

2018

SICILIA

DENOMINAZIONE DI ORIGINE CONTROLLATA

ROSATO

C'D'C' "Cristo di Campobello"

Rosato

2018 - Nero d'Avola 100%
Sicilia Denominazione di Origine Controllata

The diverse peoples that set up a common home here weave a seamless tapestry. The theme of this bottle is the unveiling of Sicily, with a rose-tinted glimpse of its Nero d'Avola soul.

The Sicilian veil is hidden knowledge, a secret, creation, protection, revelation, illumination. In 2014, a mere 2014 C'D'C' label-veils were woven on the Sicilian mill. The Sicilian veil is removed.

Grapes harvested in mid-August 2018.

No. of bottles produced: 10.405

Released: February 2019

Hilly terrain, soil of medium texture between 230 and 260 meters above sea level.

Plants per hectare: 5.000

Yield per hectare: 120 ql.

Hand harvesting in small crates. After de-stemming and crushing, the grapes are macerated on the skins at a temperature of 12°C, for about 3 hours. A light pressing follows, then the must is separated and delivered cold to the fermentation tank. At the conclusion of the fermentation process, the wine spends four months on the lees in temperature-controlled tanks, with weekly bâtonnages, and a further two months in bottle before release.

"Aromas of dog roses, wild strawberries, raspberries and plums, with hints of minerals. Pleasing on the palate, with fruit and aromatic herb flavors. Well-balanced, with fragrant acidity and a delicate, sapid finish."

Alcohol content: 12,50% vol
Total acidity: 5,90 g/l
pH: 3,15 - Dry extract: 25,30 g/l
Serving temperature: 10 -12 °C

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CRISTO DI CAMPOBELLO

2018

TERRE SICILIANE

INDICAZIONE GEOGRAFICA PROTETTA

ROSSO

C'D'C' "Cristo di Campobello"
Red Wine

2018 - Terre Siciliane
Indicazione Geografica Protetta

The diverse peoples that set up a common home here weave a seamless mythological tapestry. The theme of this bottle is the unveiling of the Sicily of Agrigento in the inextricable synthesis of our red grapes.

The Sicilian veil is hidden knowledge, a secret, creation, protection, revelation, illumination. In 2008, a mere 2008 C'D'C' label-veils were woven on the Sicilian mill. The Sicilian veil is removed.

Grapes harvested between the first and the second decade of September 2018.

No. of bottles produced: 118.933
Released: April 2019

Hilly terrain, soil of average mixture between 230 and 260 meters above sea level.

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Plants per hectare: 5.000
Yield per hectare: 100 ql.

Hand harvesting in small crates.
Traditional red vinification, with maceration on the skins for 10 - 15 days at controlled temperature. Aged for six months in stainless steel tanks and a further six months in bottle.

"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."
Riccardo Cotarella

Alcohol content: 13,50 % vol
Total acidity: 5,30 g/l
pH: 3,55 - Dry extract: 30,00 g/l
Serving temperature: 14 - 16 °C



CG+

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Forze pulsionali profonde e l'ascoltare
– il "dare adènzia" siciliano –
e l'insistenza sulla limpidezza,
in un atto di intendere che è vita:
Grillo e Insoia in un valore
più grande della loro somma.

Imbottigliato nella propria cantina da
Baglio del Cristo di Campobello
Campobello di Licata, Agrigento,
Sicilia, Italia.

www.cristodicampobello.it

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PRODOTTO IN ITALIA
13% vol
75 cl e

CONTIENE SOLFITI - CONTAINS SULPHITES
ENTHÄLT SULFITE - CONTIENT SULFITES
NON DISPERDERE IL VETRO NELL'AMBIENTE

CG+

BAGLIO DEL
CRISTO DI CAMPOBELLO

Adènzia
2018

SICILIA
DENOMINAZIONE DI ORIGINE CONTROLLATA
BIANCO

ADÈNZIA

White Wine

2018 - Grillo and Insolia
Sicilia Denominazione di Origine Controllata

Profound driving forces and the will to listen - what Sicilians term "dare adènzia" (giving audience) - and an insistence on clarity, in an act of understanding that is life itself: Grillo and Insolia combine to create something of greater value than the sum of their parts.

Grillo grapes harvested between the third decade of August and the first of September, while Insolia grapes during the first decade of September 2018.

No. of bottles produced: 43.982
Released: February 2019

Hilly terrain, mainly calcareous soil, with dark patches, 260 meters above sea level.

Plants per hectare: 4.000
Yield per hectare: 90 ql.

Hand harvesting in small crates. 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. Three months on the lees in temperature-controlled stainless steel tanks and at least two months in bottle.

"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."
Riccardo Cotarella

Alcohol content: 13% vol
Total acidity: 6,00 g/l
pH: 3,20 - Dry extract: 21,90 g/l
Serving temperature: 8 - 10 °C



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Forze pulsionali profonde e l'ascoltare
- il "dare adenzia" siciliano -
e l'insistenza sulla profonalità, in un atto
di intendere che è vino:
Nero d'Avola e Syrah
in un valore più grande
della loro somma.

Integralmente prodotto e imbottigliato
da Baglio del Cristo di Campobello,
Campobello di Licata, Agrigento,
Sicilia, Italia.

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8 035954 580047



PRODOTTO IN ITALIA
14% vol
75 cl e

CONTIENE SOLFITI - CONTAINS SULPHITES
ENTHÄLT SULFITE - CONTIENT SULFITES
NON DISPENERE IL VETRO NELL'AMBIENTE

CT

BAGLIO DEL
CRISTO DI CAMPOBELLO

Adenzia
2016

SICILIA
INDICAZIONE GEOGRAFICA PROTETTA
ROSSO

ADÈNZIA Red Wine

2016 - Nero d'Avola and Syrah
Sicilia Denominazione di Origine Controllata

Profound driving forces and the will to listen - what Sicilians term "dare adènzia" (giving audience) - and an insistence on depth, in an act of understanding that is life itself: Nero d'Avola and Syrah combine to create something of greater value than the sum of their parts.

Grapes harvested between the second and the third decade of September 2016.

No. of bottles produced: 39.116
Released: April 2019

Hilly terrain, deep soil of average mixture, mainly calcareous between 230 and 260 meters above sea level.

Plants per hectare: 5.000
Yield per hectare: 90 ql.

Hand harvesting in small crates.
Traditional red vinification, with maceration on the skins for 15 - 20 days at controlled temperature. Twelve months in 110-hectoliter steel-French oak casks and a minimum of thirteen months in bottle.

"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."
Riccardo Cotarella

Alcohol content: 14% vol
Total acidity: 5,60 g/l
pH: 3,50 - Dry extract: 30,00 g/l
Serving temperature: 16 - 18 °C



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LALÙCI

GRILLO 2018 SICILIA
DENOMINAZIONE DI ORIGINE CONTROLLATA

LALÙCI

2018 - Grillo 100%
Sicilia Denominazione di Origine Controllata

That which is forgotten is as though it never came to pass. All that exists is reminiscence – Lalùci – light that unveils and reveals. The primordial concept. The archetype. It is as it should be. The Grillo of Baglio del Cristo di Campobello.

Grapes harvested between the last decade of August and the first of September 2018.

No. of bottles produced: 37.247
Released: February 2019

Hilly terrain, soil mainly calcareous with dark patches, 260 meters above sea level.

Plants per hectare: 4.000
Yield per hectare: 90 ql.

Hand harvesting in small crates. 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. Four months on the lees in temperature-controlled stainless steel tanks and at least three months in bottle.

"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

Alcohol content: 13% vol
Total acidity: 6,00 g/l
pH: 3,25 - Dry extract: 23,00 g/l
Serving temperature: 8 - 10 °C



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LAUDÀRI

CHARDONNAY 2017 SICILIA
DENOMINAZIONE DI ORIGINE CONTROLLATA

LAUDÀRI

2017 - Chardonnay 100%
Sicilia Denominazione di Origine Controllata

*This Chardonnay cannot shun the praise
bestowed on it for being first Sicilian,
then Chardonnay.
The bright white that is the color of its origins,
the root of every eventuality,
every evolution, the primal purity,
the sum total of every color, the chalk soil
of Baglio del Cristo di Campobello..*

Grapes harvested between the second
and the third decade of August 2017.

No. of bottles produced: 9.942
Released: September 2018

Hilly terrain, soil mainly calcareous with dark
patches, 260 meters above sea level.

Plants per hectare: 4.000
Yield per hectare: 90 ql.

Hand harvesting in small crates.
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. The selected yeasts
are inoculated by alcoholic
fermentation - initiated in stainless steel vats
then racked to oak barrels where
the process is completed. 3-4 months
on the lees, with weekly bâtonnage,
and 8 - 12 months in bottle.

*"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."
Riccardo Cotarella*

Alcohol content: 13,50% vol
Total acidity: 5,80 g/l
pH: 3,20 - Dry extract: 20,90 g/l
Serving temperature: 9 - 11 °C



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LUSIRÀ

SYRAH 2015 SICILIA
DENOMINAZIONE DI ORIGINE CONTROLLATA

LUSIRÀ

2015 - Syrah 100%
Sicilia Denominazione di Origine Controllata

Lusirà embodies the Sicilian character of middle-Eastern Syrah flourishing in its promised land – four hectares of Baglio del Cristo di Campobello. Man has faith in that which he desires. The realization of dreams, together with a certainty of what will come to pass have, already taken root.

Grapes harvested between the first decade of September and first of October 2015.

No. of bottles produced: 11.413
Released: April 2019

Hilly terrain, deep soil, mixed calcareous and chalky between 230 and 270 meters above sea level.

Plants per hectare: 5.000
Yield per hectare: 80 q.l.

Hand harvesting in small crates. 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 c. 18 days in temperature controlled conditions. Fourteen months in 225-liter French oak barrels (Nevers, Tronçais, Allier), one-third new, and a minimum of twelve months in bottle.

"Dark ruby color. The major attraction of this wine is its elegance, which caresses the mouth with intense and complex red fruit jam, taking on spiciness and finishing with a vanilla note that coats the tannins, giving a caressing mouth feel. This wine can be cellared for at least ten years."
Riccardo Cotarella

Alcohol content: 14,50% vol
Total acidity: 5,40 g/l
pH: 3,50 - Dry extract: 31,80 g/l
Serving temperature: 16 - 18 °C



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LU PATRI

NERO D'AVOLA 2015 SICILIA
DENOMINAZIONE DI ORIGINE CONTROLLATA

LU PATRI

2015 - Nero d'Avola 100%
Sicilia Denominazione di Origine Controllata

Lu Patri is the Nero d'Avola conceived in the spring of 2000, in six hectares of Baglio del Cristo di Campobello vineyards and fathered by the offspring of its mother-earth. Purity and sublimation. Labor's reward.

Grapes harvested between the last decade of September and the first of October 2015

No. of bottles produced: 15.220
Released: April 2019

Hilly terrain, deep soil, mixed calcareous and chalky between 230 and 270 meters above sea level.

Plants per hectare: 5.000
Yield per hectare: 80 q/l

Hand harvesting in small crates. 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 c. 18 days in temperature controlled conditions. Fourteen months in 225-liter French oak barrels (Nevers, Tronçais, Allier), one-third new, and a minimum of twelve months in bottle.

"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."
Riccardo Cotarella

Alcohol content: 14% vol
Total acidity: 5,80 g/l
pH: 3,40 - Dry extract: 32,00 g/l
Serving temperature: 16 - 18 °C



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