

CATARRATTO BAGLIO NICOLO AMBITION SCAVONE





Appellation: I.G.P.

🏺 Grapes Variety : Catarratto

Alcohol Vol. : 12 %
Bottle size : 750 ml

Region Sicily



Aroma: a rich bouquet of sweet fruit aromas ranging from sweet lemon to peach and pineapple. Underneath the fruit you'll get hints of floral—herbal notes such as dried flowers or thyme and

Taste: Complex and elegant with a long persistence and almond afteraste

Denomination: IGP Terre Siciliane Soil: mixed with clay parts

Harvest: by hand, between August and September Vineyards: from single plot trained against espalier

Vinification: the pressing of the grapes is very soft and the slow fermentation at 15°C lasts approximately 14 days. The wine matures at controlled temperature with a slight change in temperature of around 3 months

Pairings: excellent for aperitifs, goes well with fish dishes grilled, spaghetti with cuttlefish ink or sea urchins and shellfish







Andrea Savalla established the ancient winery in 1864, which was continued by his son Antonino, an expert in agriculture. Despite the devastating impact of phylloxera, the use of noble vines like grillo, perricone, and inzolia enabled the winery to thrive. In 1974, Antonino's heirs founded Enopolio Savalla, which operated from the same premises until 2010.

Family histories often intertwine with success stories, particularly in the wine industry. The cultivation and transmission of passion and expertise across generations is integral to producing excellent wines. This is the inspiration behind the creation of Scavone Cantine in 2011 by brothers Fabio and Piero Scavone. With the guidance of their experienced father Nicolò, they renovated and transformed one of the oldest cellars in the area into a modern and efficient winery.

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