



AZIENDA AGRICOLA
G.MILAZZO
TERRE DELLA BARONIA

Bianco di Nera – White Semisparkling wine



FARMING: organic certified

VARIETIES: native grapes

VINEYARD: ex Sillitti

VINES' AVERAGE AGE: over 10 years

SOIL: north side on a gentle slope, deep organic soil

TRAINING SYSTEM: guyot

PLANTS PER HECTAR: over 5600

HARVEST: end of August - mid September

HARVEST METHOD: manual in small crates of about 14 kg

VINIFICATION: pressed in pneumatic presses

REFINING: in stainless steel vats for about 4 months. Secondary fermentation in bulk tanks (Charmat Method)

ALCOHOL CONTENT: 12 % by Volume

PAIRINGS: appetizers, light pasta recipes, fish and white meats

SERVING TEMPERATURE: 10 -12°C

Young, crispy, with an elegant fruit. **Bianco di Nera** is by definition «the Milazzo's semi sparkling». It shows the unmistakable hallmarks of our Charmat 'corto - short'. The short second fermentation in our bulk tanks enhances the perfumes in the glass and an over all smoothness.

SENSORY PROFILE

Beautiful light straw yellow colour with greenish hints, elegant to the nose, fragrant with aromatic vegetal notes, develops flavours of yellow fruits and sweet tones. Full to the palate, with a balanced acidic profile.