



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

Pale yellow colour. The nose reveals perfumes of ripe tropical fruits with clear notes of pineapple. To the palate it's soft and mellow, with an intriguing freshness.