

Castello Svevo Red 2014 – Terre Siciliane IGP



AZIENDA AGRICOLA
G.MILAZZO
TERRE DELLA BARONIA



Great Gold
Medal

FARMING: organic certified

VARIETY: Nero d'Avola dominant

VINEYARD: Munti

VINES' AVERAGE AGE: over 15 years old

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

TRAINING SYSTEM: guyot

PLANTS PER HECTAR: over 5600

HARVEST : September

HARVEST METHOD: manual in small crates about 14 kg

VINIFICATION: the grapes were gently destemmed. Fermentation and maceration at controlled temperature for around 7 days. Later on the mass was drawn off by separation from the marc

REFINING: for about 12 months in stainless steel vats – minimum 6 months in bottle

ALCOHOL CONTENT: 13 % by Volume

PARINGS: starters based on vegetables, cold cuts, dishes of poultry or red meats, fresh or medium aged cheeses

SERVING TEMPERATURE: 16-18° C

AGING POTENTIAL: 5/6 years from bottling

The names of our wines have a strong tie with the family history or the history of the lands where we grow our vineyards. **Castello Svevo** is a name inspired by a real castle, Castello di Chiaramonte di Siculiana, near Agrigento. A fortress built in the XII century and hunting ground of the emperor Federico II, too whom is dedicated the most prestigious of our traditional method sparkling wines.

SENSORY PROFILE

It shows an endearing ruby red. To the nose reveals scent of red roses and fruity notes of blackberry and sour cherry, with black peppercorn and undergrowth. A pleasant acidic freshness and overall balance of taste.