

# Castello Svevo Red 2015 – 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.