

Castello Svevo White 2016 – Terre Siciliane IGP



AZIENDA AGRICOLA
G.MILAZZO
TERRE DELLA BARONIA



FARMING: organic certified

VARIETIES: Inzolia and Cataratto

VINEYARD: Munti

VINE'S AVERAGE AGE: more than 10 years old

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

TRAINING SYSTEM: guyot

PLANTS PER HECTAR: more than 5600

HARVEST: September

HARVEST METHOD: manual in small crates about 14 kg

VINIFICATION: pressed in pneumatic presses

REFINING: in stainless steel vats sur lies for about 4 months

ALCOHOL CONTENT: 12,5 % by Volume

PAIRINGS: appetizers, fish, white meat and generally with delicate foods and fresh cheeses

SERVING TEMPERATURE: 10 -12°C

AGING POTENTIAL: more than 2 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 Chiamonte 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

A wine of a luminous straw yellow. It releases floral notes of wisteria, a fruitiness of white peach accompanied by citrusy sensations and a very light herbaceous perception. To the palate it's remarkably fresh, shows a good aromatic persistency, with a precise reminder of the nose olfactory sensations.