

# Castello Svevo White 2017 – 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

Light straw yellow colour with greenish hints. A clear nose with light scents of green lemon and lime. Fresh, balanced, immediate. The citrus fruits emerge also to the palate, in particular the lemon and the citron.