

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.