

Federico II Vintage 2010 - Brut – Traditional Method Sparkling Wine



AZIENDA AGRICOLA
G. MILAZZO
VITICOLTORI DELLA SICILIA



GRAPE VARIETY: Chardonnay

VINEYARD: Milici

FIRST VINTAGE: 1987

VINES' AVERAGE AGE: over 30 years old

SOIL: plateau, marl in origin with a major clay content, strongly calcareous

TRAINING SYSTEM: tendone (pergola) and Guyot

PLANTS PER HECTAR: over 5600

AVERAGE YIELD PER HECTAR: 80 Qt.

HARVEST: beginning of August

HARVEST METHOD: manual in small crates of about 14 kg

VINIFICATION: the whole bunches were pressed selecting only the first pressings. The musts were fermented at controlled temperature. Maturation partly in stainless steel vats and partly in oak barriques

REFINING: to the cuvee was added the "liqueur de tirage" in order to start the secondary fermentation. The bottles were placed in racks for minimum 6/7 years to mature on the lees

ALCOHOL CONTENT: 12,5 % by Volume

PAIRING: a prestigious wine suitable to accompany a meal, especially if based on fish, mollusc and shellfish dishes. Very good also with *foie gras*.

SERVING TEMPERATURE: 5 - 7° C

AGING POTENTIAL: over 7 years

THE VINE'S SELECTION

The blend that gives life to our Federico II Vintage represents the perfect synthesis of the outcomes coming from the agronomic research held on the clones of Chardonnay for over forty years. This is a high definition wine with an impressive aging potential. With this idea in mind we have selected plants with diverse genetic profiles, using different cultivation methods, to obtain a correctly developed native acidity and sugar level in the grapes, in addition to well characterized flavours precursors.

WINEMAKING

The blending of the various cuvée harvested and vinified separately here becomes an "art". Like pieces they are joined together to create that mosaic of sensations typical of this wine with a long passage on the lees, lasting more than seven years. This is a very complex and delicate phase that needs an expert oenological high precision work. The maturation of the bases (partly in oak barriques and partly in stainless steel vats) must be handled with accuracy to obtain sensory profiles of great potential.

SENSORY PROFILE

An impressive sparkling wine with an gentle straw yellow colour with greenish glints. Very fine and continous *perlage* with a persistent crown. To the nose is characterized by a rich and complex bouquet with clear aromas of baking, dry fruit that remind of the almonds and redolent of spice and boisé notes. To the palate it reveals a fine, elegant and persistent structure, supported by a slighty bitter and sapid backbone.