

# Maria Costanza Red 2014 - Sicilia DOP



AZIENDA AGRICOLA  
**G. MILAZZO**  
SICILIA DOP



Riserva  
2013  
92/100  
2013  
91/100



Riserva 2013  
2013



Riserva 2013  
2013



**FARMING:** organic certified

**GRAPE VARIETIES:** Nero d'Avola

**VINEYARDS:** Giuseppina, Milici and Munti

**FIRST VINTAGE:** 1991

**VINES' AVERAGE AGE:** from 20 to 30 years old

**SOIL:** plateau of marl origin with high clay component strongly calcareous. - North side on a gentle slope, deep organic soil

**TRAINING SYSTEM:** guyot and spur cordon pruning

**PLANTS PER HECTAR:** over 5600

**AVERAGE YIELD PER HECTAR:** 80 Qt.

**HARVEST:** mid October

**HARVEST METHOD:** grapes selection on the plant, manual harvesting in small crates of about 14 kg

**VINIFICATION:** the clusters were gently destemmed with final selection of the berries. The grapes were then transferred in horizontal roto-fermenters for 15 days, in order to complete the alcoholic fermentation. The malolactic fermentation was completed in oak barriques

**REFINING:** for around 36 months partly in barriques of different woods and partly in stainless steel vats – minimum 6 months of final maturation in bottle

**ALCOHOL CONTENT:** 14 % by Volume

**PAIRINGS:** Perfect with dishes based on vegetables, roasted meats, game and cheeses of medium or long maturation

**SERVING TEMPERATURE:** 16 - 18° C

**AGING POTENTIAL:** 8-10 years

**Maria Costanza Rosso** is the most intense expression of our way of interpreting the most well known Sicilian varietal, Nero D'Avola.

## THE VINE'S SELECTION

Along the years a significant share of the oldest vineyards was maintained introducing at the same time new vines, with an average age of ten years. The roughness of the chalky soil is mitigated by the contribution of the vines located in areas richer in organic matter and structure, well suited to adapt to the gradual climate change, as a consequence of the global warming.

## WINEMAKING

The oenologists' work is characterized by a rigorous production's method. Accuracy in the control of the temperatures, timing of the fermentation and maceration; a careful selection of the woods and the use of innovative stainless steel vat's technology.

## SENSORY PROFILE

An impenetrable intense red colour. To the nose emerges a compelling spicy note of minerals and incense. After a few minutes in the glass it emanates an innate fruitiness of ripe cherry and morello. It closes evolving into jam.

To the mouth is soft, velvety, warm and well structured. Powerful its richness in fine polyphenols, ripen and sweet. Round, mellow with a very tactile impact.