

Maria Costanza Red 2015 - 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

Intense deep red colour tending to granate. Elegant to the nose, opens up with light notes of fruit, spices, incense, ink and Mediterranean scrubland. It unfolds forward hints of red fruit, raspberry and ripen ribes. Powerful mouth, great structure, smooth tannin and extremely persistent.