



AZIENDA AGRICOLA  
**G. MILAZZO**  
VITICOLTORI DELLA SICILIA

# Maria Costanza White 2016 - Sicilia DOP



**FARMING:** organic certified

**GRAPE VARIETIES:** Inzolia dominant supported by the contribution of some selected Chardonnay biotypes

**VINEYARDS:** Ninotta and Milici

**FIRST VINTAGE:** 1990

**VINES' AVERAGE AGE:** over 20 years old

**SOIL:** plateau of marl origin with high clay component strongly calcareous

**TRAINING SYSTEM:** guyot

**PLANTS PER HECTAR:** over 5600

**YIELD PER HECTAR:** 80 Quintals

**HARVEST:** end of August for the Chardonnay – mid September for the Inzolia

**HARVEST METHOD:** manual in small crates of about 14 KG

**VINIFICATION:** the grapes were gently pressed with pneumatic presses. After the must was racked and fermented at controlled temperature with selected yeasts, partly in stainless steel vats (90%) and a small portion (10%) in oak barriques

**REFINING:** During the maturation lasting about 6 months, the wine was constantly subjected to "bâtonnage" to promote lysis of the yeasts. Final aging in the bottle for about 2 months

**ALCOHOL CONTENT:** 13 % by Volume

**PAIRINGS:** Shellfish, mushrooms, truffles, starters and first courses of pasta with fish or vegetables, second courses of fish or fresh cheese

**SERVING TEMPERATURE:** 12° C

**AGING POTENTIAL:** over 4 years

The Maria Costanza White represents a milestone in the history of Sicilian viticulture. Our winery was in fact the first to create the blend of Inzolia and Chardonnay which gave life to this so elegant white wine.

## WINEMAKING

The refrigerated run juice is submitted to cold clarification for 12-24 hours after which starts the fermentation process.

Part of the resulting musts are fermented in stainless steel vats at low temperature and part in oak barriques, especially selected for the maturation of white wines.

Wines do not perform malolactic fermentation and they mature on the lees until the following spring, constantly subjected to "bâtonnage".

The wine refines at least 2 months in bottle before selling out.

## SENSORY PROFILE

Pale straw yellow colour with green highlights. To the nose is very delicate with hints of vanilla, enriched by tropical white and yellow fresh fruits. It closes with pleasant hints of chamomile in bloom.

To the mouth is rich, structured and of great softness. Sapid, well-integrated, long and very persistent.

