



AZIENDA AGRICOLA
G. MILAZZO
TERRE DELLA SICILIA

Maria Costanza White 2017 - 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

Intense straw yellow colour with greenish hints. It opens up with erbaceous spring notes and tones of white milky sap. Ripen yellow tropical fruits, closing with sweet yellow citrus fruits and citron. Final closure of rosmarino notes. Well balanced sip, with a smooth incipit, long and lingering the end.

