

Milazzo Classico Brut – Traditional Method Sparkling Wine

GRAPE VARIETIES: Inzolia dominant and Chardonnay

VINEYARDS: Milici and Munti

VINES' AVERAGE AGE: over 15 years old

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

VINE'S TRAINING: tendone (pergola) and guyot

PLANTS PER HECTAR: over 5600

HARVEST: beginning of August for the Chardonnay – beginning of September for the Inzolia

HARVEST METHOD: manual in small crates of about 14 kg

VINIFICATION: the whole bunches were pressed and the musts were fermented at controlled temperature. Maturation took place in stainless steel vats

REFINING: the cuvée was bottled and the "liqueur de tirage" was added to enable the second fermentation. The bottles remained for at least 24 months to mature on the yeasts

ALCOHOL CONTENT: 12,5% by Volume

PAIRINGS: excellent as an aperitif, ideal with appetizers, raw fish, oysters, light soups and recipes with fish, also enjoyable with white meats

SERVING TEMPERATURE: 5-7° C

CULTIVATION ENVIRONMENT

A unique *terroir* "Terre della Baronìa" with 9 different areas and sub areas. The portions of vineyard in the area Munti were planted with the clonal selections of Inzolia combined with those of Milici planted with Chardonnay, the location benefits from a soil of medium texture with a good presence of limestone skeleton that enhances the dorsal acidic backbone. These are key elements to create an high-quality classic method. Moreover, thanks to the climate specific characteristics of the hills surrounding Campobello di Licata, the selected varieties reach a full maturation preserving freshness, elegance and aromatic. A "Mediterranean" expression recognised in a winemaking style as a result of agronomic and oenological choices that preserve and exalts the territorial expression.

WINEMAKING

All our classic method sparkling wines are created following a fastidious and restrictive protocol, resulting from a 40 year experience in winemaking and 25 years of production and commercialization. Minimum 24 months on the lees. Every vintage the bases are selected inbetween the the wines coming from the various subareas dedicated to the classic method production. Extreme control of the temperatures in the second fermentation phase, and of the timing of the maturation on the lees. Manual *remuage*, accurate preparation of the *liqueur de dosage* for every *dégorgement*, respect of the due time for resting and maturation, minimum 6 months after disgorging.

SENSORY PROFILE

A pale yellow colour with greenish glints. Very fine and persistent perlage. To the nose it releases hints of liquorice and wild fennel stand out clearly. Floral and candied citrus scents make for a richer bouquet. On the palate a special synergy between the acidic base, structure and persistence. This gives to the wine a good complexity.

