

Milazzo D.zero – Pas Dosé Rosé Traditional Method Sparkling Wine



FARMING: organic certified

GRAPE VARIETIES: a special selection of biotypes from Calabrese grape variety, commonly known in the area of Campobello di Licata as Inzolia Rosa and Chardonnay

VINEYARDS: Milici and Munti

VINES' AVERAGE YEARS: over 15 years old

SOIL: Plateau, marl in origin with high clay component and 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 Rosa

HARVEST METHOD: manual in small crates about 14 kg

VINIFICATION: the red grapes were gently destemmed and after a cold maceration of about some hours they were pressed whole cluster. The white grapes were pressed whole cluster. The run juice fermented at controlled temperature. Maturation 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 18 months to mature on the yeasts

ALCOHOL CONTENT: 12,5% by Volume

PAIRING: Particularly suitable for pairing with raw fish, oysters and fish-based recipes in general; pork fatback, top-quality air cured and quality meats

SERVING TEMPERATURE: 5 -7° C

THE VINE'S SELECTION

Focus on the indigenus varieties also through the research of ancient biotypes, experimentation in the vineyard with the selection of clones and meticulous matching of the soils, represent the peculiarities of our work as vinegrowers.

The "Inzolia Rosa" (*pink inzolia*) is a good example of this approach. An ancient biotype of Calabrese grown on this hills since ever, becomes the hearth or our *rosé* traditional method sparkling wines. The calcareous clay of the Munti areal, on the top of the hill facing North-West, permits an ideal ripening of these grapes, preserving its perfumes, minerality, acidic backbone, particularly suited for the production of *rosé* sparkling wines.

WINEMAKING

The oenological protocol for the production of D.Zero aimed at emphasizing to the maximum grade the work of agronomic research on the *cultivar*, their expression as the result of the positive interaction inbetween the varietal, the soil, and the microclimate, all in the full respect of the rigorous technics for the creation of a *dosage zero*.

SENSORY PROFILE

A pink colour with salmon glints. The perlage is very fine and persistent. Exotic red fruits especially lychees and strawberries plus a floral complementarity. Full-bodied and dry, redolent of a real sea-saltiness which enhances the structure and drinkability with a harmonious finish.