

Milazzo V38AG Brut – Traditional Method Sparkling Wine



FARMING: organic certificate

GRAPE VARIETIES: Inzolia dominant and Chardonnay

VINEYARDS: Milici

VINES' AVERAGE AGE: over 30 years

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

VINE'S TRAINING: tendone (pergola)

PLANTS PER HECTAR: over 5600

AVERAGE YIELD PER HECTAR: 60 Quintals

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

HARVEST METHOD: manual in small crates about 14 kg

VINIFICATION: Vintage 2004. Maturation of the wines took place partly in stainless steel vats partly in oak barriques

REFINING: in 2006 the cuvée was bottled and the "liqueur de tirage" was added to enable the second fermentation. The bottles remained for at least 8 years to mature on the yeasts

ALCOHOL CONTENT: 12,5% by Volume

PAIRING: excellent as an aperitif, ideal with appetizers , raw fish , oysters, soups and recipies with fish, enjoyable also with white meats

SERVING TEMPERATURE: 5-7° C

Milazzo Riserva V38AG a special «riserva» created to narrate our *terroir* and our passionate work.

WINEMAKING

Already in the 2004 was born this *cuvée* aimed at representing the result of the artfull fusion of some special clones of Inzolia and Chardonnay, grown purposely and selected for their potential to withstand a long time on lees, while waiting for a special anniversary like the 40 years since the first *tirage*.

Grapes harvested in the 2004 and separately vinified. A two years maturation in the cellar, partly in stainless still vats and partly in oak barriques, then in the 2006 the *assemblage* with the addition of the "*liqueur de tirage*" and finally the bottling.

A total of 8 year of refining on the lees in order to give life to a sparkling wine where to find the sensory profile that constitutes the hallmark of the winery' style.

SENSORY PROFILE

It shows a straw yellow colour with a *perlage* fine and persistent . To the nose it reveals clear aromas of exotic fruits which blend in bread crust with a light note of hazelnut on the final. On the palate is soft and creamy. Its good acidity allows it to retain a good finesse.