

# 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.