

Oro di Casa Milazzo – Natural Sweet wine Late Harvesting

GRAPES VARIETIES, AGE AND PRODUCTION AREA: Inzolia dominant supported by the contribution of some aromatic selections of Cataratto cultivated in the Ninotta and Milici areas. Vines dating from prior to 1995.

POSITION AND SOIL: Plateau, marl in origin with high clay component strongly calcareous.

VINE TRAINING: Renewable pruning of shoots (Guyot) by selecting the buds when vegetative growth starts and management of the leaves as they wither on the vine; yield control by thinning out the bunches in veraison. Late harvesting by allowing the grapes to withering on the vine.

WINEMAKING: The grapes over-ripened on the vine, and depending on the vintage and the selection may wither due to cutting into the branch that bears the cluster. Depending on the vintage the grapes may be subjected to the withering also in a drying room. At the end of the concentration process, the grapes are crushed and destemmed and the highly concentrated musts were submitted to a cold clarification process. After disposal of the marc, the must was drawn off to ferment in new oak barriques where it remained from one to a few years. The evolution of the product is guaranteed by the contact of the wine with the lees supported by the operations of "bâtonnage" (riddling).

REFINING: When the product is considered to be sufficiently mature, it is removed from the barriques and assembled in the stainless steel vats, where it will stay from 6 months to 1 year. Following the clarification and stabilization it was bottled then stored for a minimum of 6 months.

COLOUR: A golden yellow tending towards amber, clear and brilliant.

PERFUMES: Very complex with clearly discernable candied yellow fruits and jam. Its richness is redolent of balsamic notes of fennel and Mediterranean brush as well as a pleasant spiciness.

TASTE: The taste is full-bodied and intense, shapely "with well-developed curves" elegant and classy. Good acidity, nicely complementing the strong, sweet taste.

ALCOHOL CONTENT: 13,5% by volume

FOOD MATCHING SUGGESTIONS: Great with almond biscuits and pastries . Excellent with blue cheeses , torchon and terrines of goose and duck foie gras . Great meditation wine, it is also very welcome between-meals drink for any occasion

SERVING TEMPERATURE: 15° C.

AGING POTENTIAL: A long aging, even for several years in the bottle, contributes to a more complex and olfactory enrichment of tertiary aromas, typical of the late harvesting of great vintages.

