



AZIENDA AGRICOLA  
**G.MILAZZO**  
TERRE DELLA BARONIA

# Rosé di Rosa – Rosé Semi 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

**VINEYARDS:** Munti

**VINES' AVERAGE AGE:** over 10 years old

**SOIL:** north side on a gentle slope, deep organic soil

**VINE TRAINING SYSTEM:** guyot

**PLANTS PER HECTAR :** over 5600

**HARVEST:** beginning of September

**HARVEST METHOD:** manual in small crates about 14 kg

**VINIFICATION:** the clusters were gently destemmed and after a short cold maturation to better extract the colour essences from the bunches they pressed in pneumatic presses. After a quick cold clarification the musts were ranced and fermented at controlled temperature with selected yeasts in stainless steel vats

**REFINING:** in stainless steel vats for about 4 months. Secondary fermentation in bulk tanks (Charmat Method)

**ALCOHOL CONTENT:** 12 % by Volume

**PAIRING:** appetizers, light pasta recipes, fish and white meats

**SERVING TEMPERATURE:** 10 -12°C

Young, crispy, with an elegant fruit. **Rosé di Rosa** is by definition « the Milazzo's semi sparkling». It shows the unmistakable hallmarks of our Charmat 'corto - short'. The short second fermentation in our bulk tanks enhances the perfumes in the glass and the over all smoothness.

## THE VINE'S SELECTION

Focus on the indigenous 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 these hills since ever, becomes the heart of our *rosé* wines. The calcareous clay of the Munti area, 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* wines.

## SENSORY PROFILE

It shows a beautiful pink colour with coppery highlights. Perfumes of ripe fruit, reminiscent of wild red fruits. To the palate is fragrant and full with good flavour and a nice length.