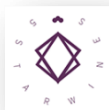


Selezione di Famiglia White 2015 – Sicilia DOP Superiore



AZIENDA AGRICOLA
G. MILAZZO
VITICOLTORI DELLA SICILIA



92/100



FARMING: organic certified
GRAPE VARIETY: Chardonnay

VINEYARD: Milici

FIRTS VINTAGE: 1995

VINES' AVERAGE AGE: over 30 years old

SOIL: plateau, marl in origin, facing east, with high clay component strongly calcareous

TRAINING SYSTEM: cordon spur pruning

PLANTS PER HECTAR: 6000

AVERAGE YIELD PER HECTAR: from 55 to 70 Qt

HARVEST: mid of August

HARVEST METHOD: manual in small crates about 14kg

VINIFICATION: the grapes are gently destemmed, cold macerated for about 24h. After that they were gently pressed in pneumatic presses. The resulting musts were racked and fermented at controlled temperature with selected yeasts, partly in stainless steel tanks and partly in oak barriques

REFINING: 12 months in oak barriques constantly subjected to “batonnage”

ALCOHOL CONTENT: 14 % by Volume

PAIRINGS: shellfish, tartare of tuna and fassona (Piedmont beef), salt-cod confit, risotto with taleggio cheese, truffles, air-cured ham with a long drying period. It is the perfect accompaniment for light meats and vegetable-based recipies

SERVING TEMPEPRATURE: 12° C

AGING POTENTIAL: over 10 years

Selezione di Famiglia is the wine of the great challenges. Inspired by the top Chardonnay's producers of the world it's an original creation the we like to define: “Chardonnay Milazzo”.

THE VINE'S SELECTION

Some special clones of Chardonnay with a really small cluster were selected along the time to give life to our family Cru: a very low yield per plant, less than 1kg, and a pronounced sensory profile with some sumptuous fruit notes.

WINEMAKING

Strictly manual harvesting in crates of 14kg, with passage of 12-24 hours in thermo-conditioned cells before pressing. The obtained must starts the fermentation in stainless steel vats using special yeast's strains that exalt and exploit the aroma precursors. At mid-fermentation process, the must is placed in oak barriques of second and third passage here it will complete the fermentation and remains for one year. During this time the maturation process is strictly controlled and the wine, on its lees, is constantly subjected to “batônage”. Finally the wine is bottled for the final aging.

SENSORY PROFILE

A wine of great structure supported by a firm acidity that makes it elegant and enjoyable to the palate. The wise use of the barrique is the key element to reveal the vanilla aroma typical of this grape variety and creating the perfect combination between the different characteristics of our clones: the strong aromatic character, the firm acidity, the spicy notes.