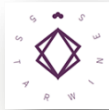


# Terre della Baronía Red 2014 – Sicilia DOP



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



90/100



**FARMING:** organic certified

**VARIETIES:** Nero d'Avola dominant and Perricone

**VINEYARD:** Munti

**VINES' AVERAGE AGE:** over 15 years

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

**TRAINING SYSTEM:** guyot

**PLANTS PER HECTAR:** over 5600

**AVERAGE YIELD PER HECTAR:** 80 Qt.

**HARVEST:** October

**HARVEST METHOD:** grape selection on plant, manual harvesting in small crates about 14 kg

**VINIFICATION:** grapes were gently destemmed and after a cold pre-fermentative maceration of about 24/48 hours the musts were positioned in vertical fermenters with daily mechanic pumping to better extract colour and aromas from the marc, for about 3 weeks

**REFINING:** for about 24 months partly in stainless steel vats partly in oak barriques – minimum 6 months in the bottle

**ALCOHOL CONTENT:** 14 % by Volume

**PAIRINGS:** first courses with meat and vegetables, grilled meats, roasted meats, game and chesses of medium maturation

**SERVING TEMPERATURE:** 16-18° C

**AGING POTENTIAL:** 8/10 years from bottling

A unique *terroir* Terre della Baronía with 9 different areas and sub areas. In the portions of vineyard in the areal Munti were planted these clonal selections of Nero d'Avola, the location was chosen because are richer in organig matter and structure, thanks to the pronounced clay profile a find an emphasied expression of the *terroir*, with wines able to give a special richness of taste and perfumes.

## WINEMAKING

The oenologists' work emphasize the agronomic efforts, which are characterised, by the others, by an extreme care in the selection and pruning of the branches and clusters. Accuracy in the control of the temperatures, timing of the fermentation and maceration; a careful selection of the woods to enhance the distinguishing sensory profile of our Nero d'Avola.

## SENSORY PROFILE

An intense ruby red colour with violet glints. An inviting nose with notes of cherry, liquorice, coffee, cocoa, and vanilla. An opulent mouthfeel, smooth and sweet. Tannin of refined quality, long persistent.