

Terre della Baronía Rosé 2017 – Sicilia DOP



AZIENDA AGRICOLA
G.MILAZZO
TERRE DELLA BARONIA



FARMING: organic certified

VARIETIES: a special selection of biotypes from Calabrese grape variety, commonly known in the area of Campobello di Licata as Inzolia Rosa

VINEYARD: Munti

VINES' AVERAGE AGE: over 10 years

SOIL: North side on a gentle slope, deep organic soil

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 – minimum 2 months after bottling

ALCOHOL CONTENT: 12.5 % by Volume

PAIRINGS: ideal with appetizers, light pasta first courses, second courses of fish and white meats

SERVING TEMPERATURE: 10 -12°C

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

Very beautiful brilliant pink with purple hints and coriandoli. Intense to the nose, elegant and refined. On the foreground aromatic vegetal scents, red fruit unripen, raspberry, blackberry, goose berry. Fresh to the palate, sapid with evident acidity. Overall interesting and original.