

Terre della Baronía White 2017 – Sicilia DOP



AZIENDA AGRICOLA
G. MILAZZO
TERRE DELLA BARONIA



FARMING: organic certificate

GRAPE VARIETIES: Catarratto Lucido

VINEYARDS: Garcitella Alta

VINES' AVERAGE AGE: over 15 years old

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

PLANTS PER HECTAR: over 5600

AVERAGE YIELDS PER HECTAR: 90 Qt.

HARVEST: mid September

HARVEST METHOD: manual in small crates of about 14 kg

VINIFICATION: hyper reduction technic

REFINING: in stainless steel vats sur lies for about 4 months - minimum 2 months in the bottle

ALCOHOL CONTENT: 13 % by Volume

PAIRINGS: Appetizers, pasta with fish or vegetables, second courses of fish or delicate cheeses

SERVING TEMPERATURE: 10 -12°C

AGING POTENTIAL: over 3 years from bottling

Catarratto Lucido, discovering the unique flavors of the Milazzo's selection.

A unique *terroir* Terre della Baronía with 9 different areas and sub areas. The Garcitella areal where we grow this selection of Catarratto Lucido an environment particularly suited to the cultivation of this variety. Here the vines produce bunches able to develop aromas of ripen tropical fruit rich of nuances, characterized by a higher verticality and a strong acidic backbone.

WINEMAKING

The grapes were pressed whole cluster in closed nitrogen pneumatic presse to optimize the thiol – tropical expression of the Catarratto precursors. The whole winemaking process was conducted up to bottling in a free oxygen environment. This was carried out using the saturation of the stainless steel vats and racking operations with nitrogen counterpression technics.

SENSORY PROFILE

Pale straw yellow with refined greenish shades. The nose it's rich of vegetal notes, like thyme and marjoram. Unripen yellow tropical fruits, like mango and papaia, with green citrus fruits to the palate. Young and potentially explosive. Structured, well balanced and persistent.

