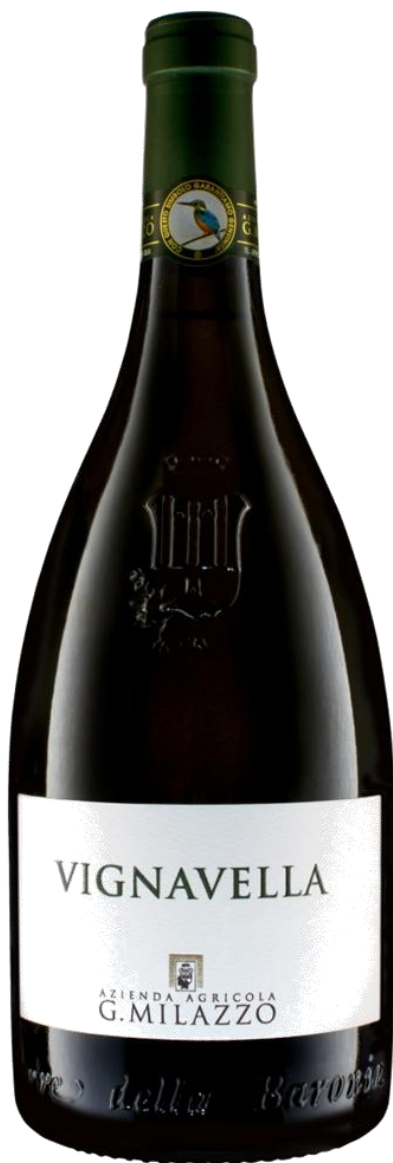


Vignavella 2016 – White Wine



AZIENDA AGRICOLA
G. MILAZZO
TERRE DELLA BARONIA



FARMING: organic certified

VARIETY: a special selection registered as V10 propagated from an ancient biotype of Catarratto

VINEYARDS: Vella and Munti

FIRST VINTAGE: 2003

VINES' AVERAGE AGE: from 15 up to 30 years old

SOIL: plateau with a major clay content and high chalk elements - North side on a gentle slope, deep organic soil

VINE'S TRAINING: guyot

PLANTS PER HECTAR: over 5600

AVERAGE YIELDS PER HECTAR: 90 Qt.

HARVEST: September

HARVEST METHOD: manual in small crates about 14 kg

VINIFICATION: the grapes were destemmed and after a cold maceration of about 24 hours, they were gently pressed with pneumatic presses. The must was racked and fermented at controlled temperature

REFINING: the maturation period may vary from about 6 months up to 1 year. Final aging in the bottle for about 3 months

ALCOHOL CONTENT: 13,5 % by Volume

PAIRING: matches well with dishes of oily fish, grouper, black cod, un-salted cod and with shellfish such as lobster and lobster-crab. Its fascinating structure also allows it to be enjoyed with meat dishes

SERVING TEMPERATURE: 7 -10°C

AGING POTENTIAL: over 5 years

Vignavella, a wine with an unmistakable footprint born outside the limit of the appellations IGP or DOP. The result of a masterly fusion of two different expressions of a single selection of a special clone cultivated in two distinct areas of the estate.

CULTIVATION ENVIRONMENT

The **Vella area** is located nearby the winery and it shows a soil profile of medium texture with a significant presence of calcareous skeleton. Here the vines develop clusters with specific aromas of ripe tropical fruit rich of nuances, altogether with a pronounced verticality and a solid acidic backbone.

The **Munti area** is located about 2 km northwest from the winery. Here the soil profile is characterised by high clay component that enhances the *terroir* expression disclosing flavors of jam and most prominent tropical notes, evolving in candied fruit, offering more opulent perfumes and tastes.

SENSORY PROFILE

A wine revealing unique but different notes at the same time. A blend that depending on the vintages is characterized by hints of yellow or white ripe peach, intermingled with pineapple and ripe Williams pears. An elegant altogether opulent wine that by aging in the bottle will express ripe fruit notes evolving into spicy hints.