



Wijnfiche

Az. G. Milazzo Rosso – Maria Costanza | Sicilia DOP (Sicilia) Nero d'Avola | BIO Italy (SICILIA) – 2019

Domain

Az. G. Milazzo

The Azienda Agricola G. Milazzo is located in the province of Agrigento, southern Sicily. The domain includes more than 75 hectares of vineyards, 400 m above sea level.

The Milazzo family has been associated with the traditional agriculture of the island of Sicily for over 150 years. They attach great importance to native species and grow them organically. This method has been officially certified since 2012, after starting the organic procedure five years earlier.

They have their own hallmark for purity: the kingfisher, itself a small water bird that can only survive in uncontaminated environments.

Vinification

Manual harvest that is collected in small containers of 14 kg. The grapes are gently pressed, followed by an alcoholic fermentation for 15 days. The malolactic fermentation is carried out in oak barrels, after which the wine matures for 36 months in partly oak barrels, partly in stainless steel barrels, followed by a final maturation in the bottle for 6 months.

Taste

A very intense red color. In the nose we experience a spicy touch with some minerality. After a few minutes in the glass, this wine gives many aromas of ripe fruit (cherry and jam). In the mouth it stays soft, warm and nicely structured. In short: round, soft and with a long final.

Food pairing

Meat - roasted | Game | Lamb - grilled | Cheese -halfhard

General information

Type: Red wine

Grape varieties: Nero d'Avola

Viticulture: Organic

Storage (years): + 7-10

Serving temperature: 16-18°C

Taste profile: Complex generous

