Wijnfiche

Az. G. Milazzo - Duca Di Montalbo Grande Cuvée | Sicilia DOP Superiore (Sicilia) Nero d'Avola - Nero Cappuccio
Italy (SICILIA) — 2009

Domain

Az. G. Milazzo

Azienda Agricola G. Milazzo is located near Campobello di Licata, in the province of Agrigento, in southern Sicily. The estate comprises 97 hectares of vineyards, situated at around 400 metres above sea level on the hills northeast of Campobello di Licata. The Milazzo family has been connected to traditional Sicilian agriculture for more than 150 years. They have farmed organically since the mid-1980s, and since 2011 all their own land has been organically certified. Alongside international varieties, they place great importance on indigenous grapes and the preservation of old biotypes. The kingfisher, the estate's symbol, represents their commitment to nature and biodiversity.

Vinification

Produced only during the best years and located on the oldest vineyards with more than 50-year-old vines with very low yields per hectare. Small 3-hectare vineyard consisting of clay and limestone. Manual harvest with selection in the vineyard (very late, only in late October), collected in small 14kg trays. Alcoholic fermentation lasts about 30 days. Malolactic fermentation was completed in oak barrels. Afterwards, the wine matures for 48 months in oak barrels followed by maturation in inox tanks and a final refinement of 2 years in bottle.

Taste

Deep, ruby red colour. Intense, rich in tertiary aromas, with spicy notes of tobacco, pepper, balsamic as well as wild cherry, blackberry, raspberry and plum. The mouthfeel is warm, juicy and fresh, full and structured with rounded tannins and a powerful palate. The wine has a long finish.

Food pairing

Lamb | Game | Poultry - Duck breast - cold cuts

General information

Type: Red wine
Grape varieties: Nero d'Avola, Nero Cappuccio
Viticulture: Sustainable/HVE
Storage (years): > 10
Serving temperature: 16-18 °C
Taste profile: Elegant refined

