



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

**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**

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 | 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

