Wijnfiche

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

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

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

