



Wijnfiche

**Az. G. Milazzo – Selezione Di Famiglia  
Grande Cuvée | Sicilia DOP Superiore  
(Sicilia) Chardonnay | 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**

The harvest is done manually with small trays of max. 14 kilos, followed by a cold maceration for 24 hours. They are then gently pressed in a pneumatic press. The must is then fermented at controlled temperature partly in stainless steel tanks and partly in oak barrels. The wine then ages for 12 months in oak barrels with a regular batonnage.

**Taste**

Light yellow color with greenish hints. A mineral nose that reminds to notes of flint, tropical fruit, fig pulp and candied citrus. Light and intriguing vanilla and thiol notes emerge. On the palate it is very elegant, full and persistent. A firm balance and freshness make it a wine with great aging potential.

**Food pairing**

Vegetable platter | Carpaccio | Fish - shellfish | Truffle

## General information

Type: White wine

Grape varieties: Chardonnay (100%)

Viticulture: Organic

Storage (years): + 7-10

Serving temperature: 10-12 °C

Taste profile: Complex with oak

