



Wijnfiche

**Az. G. Milazzo – Selezione Di Famiglia
Grande Cuvée | Sicilia DOP Superiore
Chardonnay | BIO
Italy (SICILIA) – 2020**

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 batônnage.

Taste

This is a wine with a nice structure supported by an acidity that creates an elegant wine that feels pleasant on the pallet. The smart use of oak barrels is the most important element to discover the typical vanilla aroma of the Chardonnay grape. It is a wine with a strong aromatic character, high acidity and some spicy notes.

Food pairing

Vegetable platter | Fish - shellfish | Truffle | Fish - carpaccio

General information

Type: White wine

Grape varieties: Chardonnay

Viticulture: Organic

Storage (years): + 7-10

Serving temperature: 8-10°C

