

Maria Costanza Red 2017 - Sicilia DOP



AZIENDA AGRICOLA
G. MILAZZO
SICILIA DOP



FARMING: organic certified

GRAPE VARIETIES: Nero d'Avola

VINEYARDS: Giuseppina, Milici and Munti

FIRST VINTAGE: 1991

AVERAGE AGE OF THE VINES: from 20 to 30 years old

SOIL: plateau of marl origin with high clay component strongly calcareous. North side on a gentle slope, deep organic soil

TRAINING SYSTEM: guyot and spur cordon pruning

PLANTS PER HECTAR: over 5600

AVERAGE YIELD PER HECTAR: 80 Qt.

HARVEST: mid October

HARVEST METHOD: grapes selection on the plant, manual harvesting in small crates of 14 kg

VINIFICATION: the bunches were gently destemmed with final selection of the berries. The grapes were then transferred in horizontal roto-fermenters for 15 days, in order to complete the alcoholic fermentation. The malolactic fermentation was completed in oak barriques

REFINING: for 18 months approximately partly in barriques of different oaks and partly in stainless steel vats. Final maturation in the bottle

ALCOHOL CONTENT: 14 % by Volume

PAIRINGS: Perfect with dishes based on vegetables, roasted meats, game and cheeses of medium or long maturation

SERVING TEMPERATURE: 16 - 18°C

AGING POTENTIAL: over 10 years

Maria Costanza Rosso is the most intense expression of our way of interpreting the most well known Sicilian varietal, Nero D'Avola.

THE VINE'S SELECTION

Along the years a significant share of the oldest vineyards was maintained introducing at the same time new vines, with an average age of ten years. The roughness of the chalky soil is mitigated by the contribution of the vines located in areas richer in organic matter and structure, well suited to adapt to the gradual climate change, as a consequence of the global warming.

WINEMAKING

The oenologists' work is characterized by a rigorous method. Accuracy in the control of the temperatures, timing of the fermentation and maceration; a careful selection of the woods and the use of innovative stainless steel vat's technology.

SENSORY PROFILE

Intense red color with purple reflections. To the nose evident floral and fruity hints attributable to black cherry, it finishes with spicy and aromatic vegetables such as nettle and fig leaf. In the mouth it is soft, elegant and velvety with an exceptional persistence.