

Fancello Red 2018 - Sicilia DOP



AZIENDA AGRICOLA
G.MILAZZO
TERRE DELLA BARONIA



FARMING: organic certificate

VARIETIES: a blend of Nero d'Avola and a combination of different red varieties from the winery's experimental fields

VINEYARDS: Munti and Milici

AVERAGE AGE OF THE VINES: over 15 years old

SOIL: Milici, clay and deep organic soil – Munti, plateau marly origin with high clay component strongly calcareous

VINE'S TRAINING: guyot and spur cordon pruning

PLANTS PER HECTAR: over 5600

HARVEST: September

HARVEST METHOD: manual in small crates of 14 kg

VINIFICATION: the grapes gently destemmed went through pre-fermentation and cold maceration, for about 24/48 hours. The fermentation took place in vertical fermenters with mechanic pumping for a week approximately. The musts were subjected to daily air pumping in order to extract colour and flavors from the marc.

REFINING: for 12 months in stainless steel vats. Final maturation in the bottle

ALCOHOL CONTENT: 14,5% by Volume

PAIRINGS: perfect as an aperitif, it matches with starters based on vegetables, cold cuts, dishes of poultry or red meats, fresh or medium aged cheeses

SERVING TEMPERATURE: 16-18°C

AGING POTENTIAL: 5/6 years from bottling

The name is the result of a linguistic contamination with the old Tuscan jargon, Fancello for young boy, a name that well describes this intriguing, fresh and original red wine.

SENSORY PROFILE

A deep ruby red colour with violet notes. It releases intense notes of sour cherry "marasca", cherry, plum with reminders of spice and ink. To the palate it's smooth, velvety and very drinkable. Sapid, intense, well balanced.