

Maria Costanza White 2019 - Sicilia DOP



AZIENDA AGRICOLA
G.MILAZZO
VITICOLTORI DELLA SICILIA



FARMING: organic certified

GRAPE VARIETIES: Inzolia dominant supported by the some selected Chardonnay biotypes

VINEYARDS: Ninotta and Milici

FIRST VINTAGE: 1990

AVERAGE AGE OF THE VINES: over 20 years old

SOIL: plateau of marl origin with high clay component strongly calcareous

TRAINING SYSTEM: guyot

PLANTS PER HECTAR: over 5600

YIELD PER HECTAR: 80 quintals

HARVEST: end of August for the Chardonnay, mid September for the Inzolia

HARVEST METHOD: manual in small crates of 14 kg

VINIFICATION: the grapes were gently pneumatically pressed. The must was racked and fermented at controlled temperature with selected yeasts, partly in stainless steel vats (90%) and a small portion (10%) in oak barriques

REFINING: During the maturation lasting about 6 months, the wine was constantly subjected to *bâtonnage* to promote lysis of the yeasts. Final aging in the bottle for 2 months approximately

ALCOHOL CONTENT: 13% by Volume

PAIRINGS: Shellfish, mushrooms, truffles, starters and first courses of pasta with fish or vegetables, second courses of fish or fresh cheese

SERVING TEMPERATURE: 12°C

AGING POTENTIAL: over 5 years

The Maria Costanza White represents a milestone in the history of Sicilian viticulture. Our winery was infact the first to create the blend of Inzolia and Chardonnay which gave life to this elegant white wine.

WINEMAKING

The refrigerated run juice is submitted to a natural cold clarification for 12-24 hours, after that the fermentation process starts.

Part of the resulting musts are fermented in stainless steel vats at low temperature and part in oak barriques, especially selected for the maturation of white wines.

The wine does not go trough malolactic fermentation and it matures on the lees until the following spring, constantly subjected to *bâtonnage*.

The wine refines at least 2 months in bottle before releasing.

SENSORY PROFILE

A beautiful straw yellow color with greenish hints. It opens with an aromatic vegetable with evident notes of lemon balm and green citrus, closing with hints of unripe pineapple. In the mouth it is full and structured, soft and warm at the same time.