

# Milazzo D.zero – Rosé Pas Dosé Traditional Method Sparkling Wine



**FARMING:** organic certified

**GRAPE VARIETIES:** a special selection of biotypes from Calabrese grape variety, commonly known in the area of Campobello di Licata as Inzolia Rosa, and Chardonnay

**VINEYARDS:** Milici and Munti

**AVERAGE YEARS OF THE VINES:** over 15 years old

**SOIL:** Mlici: plateau, marl in origin with high clay component and strongly calcareous, Munti: clay and deep organic soil

**VINE'S TRAINING:** tendone (pergola) and guyot

**PLANTS PER HECTAR:** over 5600

**HARVEST :** beginning of August for the Chardonnay, beginning of September for the Inzolia Rosa

**HARVEST METHOD:** manual in small crates of 14 kg

**VINIFICATION:** the red grapes were gently destemmed and after a cold maceration, they were pneumatically pressed. Whole –bunch pressing for white grapes. The run juice fermented at controlled temperature. Maturation in stainless steel vats

**REFINING:** the cuvée was bottled and the *liqueur de tirage* was added to start the second fermentation. The bottles age for 18 months on the lees

**ALCOHOL CONTENT:** 12,5% by Volume

**PAIRING:** Particularly suitable for pairing with raw fish, oysters and fish-based recipes in general; pork fatback, top-quality air cured and quality meats

**SERVING TEMPERATURE:** 5 -7°C

## THE VINE'S SELECTION

The focus on the indigenus varieties, the research of ancient biotypes, experimentation in the vineyard with the selection of clones pairing with the elective soil, represent the peculiarities of our work as vinegrowers.

Our Inzolia Rosa (*pink inzolia*) is a good examples of this approach. An ancient biotype of Calabrese, grown on these hills since ever, becomes the hearth or our rosé wines. The calcareous clay of the Munti area, on the top of the hill facing North-West, permits an ideal ripening of these grapes, preserving its perfumes, minerality, acidic backbone, particularly suited for the production of rosé wines.

## WINEMAKING

The oenological protocol for the production of D.Zero aimed at emphasizing to the maximum grade the work of agronomic research on the *cultivar*, their expression as the result of the positive interaction inbetween the varietal, the soil, and the microclimate, all in the full respect of the rigorous technics for the creation of a *dosage zéro*.

## SENSORY PROFILE

A pink colour with salmon glints. The perlage is very fine and persistent. Exotic red fruits especially lychees and strawberries plus a floral complementarity. Full-bodied and dry, redolent of a real sea-saltiness which enhances the structure and drinkability with a harmonious finish.

