

Milazzo Excellent – Extra Dry Rosé Traditional Method Sparkling Wine



FARMING: organic certificate

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: Milici, 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 14kg

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: excellent as an aperitif, ideal with fruit salads, risotto with strawberries, lemon or melon

SERVING TEMPERATURE: 5 -7°C

THE VINE'S SELECTION

The focus on the indigenous 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 this 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.

SENSORY PROFILE

A pink colour with salmon glints. The perlage is very fine and persistent. To the nose releases exotic red fruits with notes of lychee and strawberry. It's creamy and sweet to the palate, it highlights the aromatic notes of fruit and pastry, enhancing a transverse complexity.