

# Terre della Baronia Red 2018 – Sicilia DOP



AZIENDA AGRICOLA  
**G.MILAZZO**  
TERRE DELLA BARONIA



**FARMING:** organic certified  
**VARIETIES:** Nero d'Avola dominant and Perricone  
**VINEYARD:** Munti  
**AVERAGE AGE OF THE VINES:** over 15 years  
**SOIL:** clay and deep organic soil  
**TRAINING SYSTEM:** guyot  
**PLANTS PER HECTAR:** over 5600  
**AVERAGE YIELD PER HECTAR:** 80 Qt.  
**HARVEST:** October  
**HARVEST METHOD:** grape selection on plant, manual harvesting in small crates of 14 kg  
**VINIFICATION:** grapes were gently destemmed and, after a cold prefermentative maceration of t 24/48 hours, the musts were positioned in vertical fermenters with daily mechanic pumping to better extract colour and aromas form the marc, for 3 weeks aproximately  
**REFINING:** for 12 months partly in stainless steel vats partly in oak barriques. Final maturation in the bottle  
**ALCOHOL CONTENT:** 14,5% by Volume  
**PARINGS:** first courses with meat and vegetables, grilled meats, roasted meats, game and chesses of medium maturation  
**SERVING TEMPERATURE:** 16-18°C  
**AGING POTENTIAL:** 8/10 years from bottling

Terre della Baronia : a unique *terroir* with 9 different areas and sub areas. These clonal selections of Nero d'Avola were planted in the portions of vineyard in the areal Munti. The location was chosen because is richer in organig matter and structure, thanks to the strong clay profile we emphasize the expression of the *terroir*, giving life to wines able to show a special richness of taste and perfumes.

## WINEMAKING

The oenologists' work completes the agronomic choices, which are characterised by an extreme care in the selection and pruning of the vines and bunches. Accuracy in the control of the temperatures, timing of the fermentation and maceration; a careful selection of the oaks to enhance the peculiar sensory profile of our Nero d'Avola.

## SENSORY PROFILE

Deep impenetrable red color. Very rich to the nose with sweet hints reminiscent of mulberry blackberry and black cherry. Sweet spices reminiscent of licorice, incense and cocoa beans. Structured and vigorous to the palate but at the same time elegant with a fragrant character and an excellent persistence.

