

Federico II Vintage 2015 - Brut – Traditional Method Sparkling Wine



AZIENDA AGRICOLA
G. MILAZZO
VINO DA TAVOLA



GRAPE VARIETY: Chardonnay

VINEYARD: Milici

FIRST VINTAGE: 1987

AVERAGE AGE OF THE VINES: over 30 years old

SOIL: plateau, marl in origin with a major clay content, strongly calcareous

TRAINING SYSTEM: tendone (pergola) and guyot

PLANTS PER HECTAR: : 5900 (tendone) – 5600 (guyot)

AVERAGE YIELD PER HECTAR: 80 Qt.

HARVEST: beginning of August

HARVEST METHOD: manual in small crates of 14 kg

VINIFICATION: whole-bunch pressing. Selection of the first pressing only. The musts were fermented at controlled temperature. Maturation partly in stainless steel vats and partly in oak barriques

REFINING: the cuvée was bottled and *the liqueur de tirage* was added to start the second fermentation. The bottles mature for at least 6/7 years on the lees

ALCOHOL CONTENT: 12,5% by Volume

PAIRING: a prestigious wine suitable to accompany a meal, especially if based on fish, mollusc and shellfish dishes. Very good also with *foie gras*.

SERVING TEMPERATURE: 5 – 7°C

AGING POTENTIAL: over 10 years

THE VINE'S SELECTION

The blend that gives life to our Federico II Vintage represents the perfect synthesis of the outcomes coming from the agronomic research held on the clones of Chardonnay for over forty years. This wine shows an impressive aging potential. We selected plants with diverse genetic profiles, using different cultivation methods, to obtain an excellent acidity and optimal sugar level in the grapes, in addition to well characterized flavours precursors.

WINEMAKING

The blending of the various cuvée harvested and vinified separately here becomes an "art". Like pieces they are joined together to create that mosaic of sensations typical of this wine with a long passage on the lees, which lasts over seven years. This is a very complex and delicate phase that needs an expert oenological high precision work. The maturation of the bases (partly in oak barriques and partly in stainless steel vats) must be handled with accuracy to obtain sensory profiles of great potential.

SENSORY PROFILE

Fine and elegant, it has a pale straw yellow color with green notes. A very fine, continuous perlage along with a persistent crown. An excellent olfactory intensity in which we distinguish sweet hints of pastry, dried fruit reminiscent of almonds and spicy tending to wood. In the mouth is fresh, light and persistent with a slightly bitter, savory finish.