

Nature – Brut Nature

Traditional Method Sparkling Wine

GRAPE VARIETIES: Blanc de Blanc Chardonnay

VINEYARD: Milici

AVERAGE AGE OF THE VINES: over 25 years old

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

VINE'S TRAINING: tendone (pergola)

PLANTS PER HECTAR: over 5600

HARVEST: beginning of August

HARVEST METHOD: manual in small crates of 14kg

VINIFICATION: maturation of the wines took place partly in stainless steel vats partly in oak barriques

REFINING: the cuvée was bottled and *the liqueur de tirage* was added to start the second fermentation. The bottles age for 48 months on the lees

ALCOHOL CONTENT: 12,5% by Volume

PAIRINGS: a great wine most suitably taken with meals and especially with fish, mollusc and shellfish dishes

SERVING TEMPERATURE: 8-10°C

TERROIR AND CLIMATE

Milazzo NATURE is a *blanc de blanc* from Chardonnay grapes. This wine expresses the perfect synthesis between the Chardonnay grapes, the *terroir* and the Mediterranean climate. Thanks to the mild climate typical of Campobello di Licata, we obtain a full maturation of the chosen selections and, at the same time, we are able to preserve freshness, elegance, aromas thanks to the wide temperature range between day and night. A Mediterranean style. An authentic expression of this *terroir* achieved through the choices we made in the vineyards and in the cellars.

WINEMAKING

A vinification management aimed at emphasizing the research on the cultivar and favorable interaction between position, characteristics of the soil and microclimate of the vineyard. A rigorous protocol of production with bases matured partly in stainless steel vats, partly in barriques before the *tirage*. Minimum maturation on the lees: 48 months.

SENSORY PROFILE

Cristal clear, pale yellow with greenish hints, fine beautiful *perlage*, persistent and very well made. Clean to the nose, notes of white flowers and aromatic vegetable perfumes emerge evoking the typical vegetation of the Mediterranean shores. It closes with an excellent minerality reminding of flint. Notes of yeast and bakery are not present, in perfect line with the Nature's style. The nose is not reminding of creamy opulence but shows a muscular character. The mouth confirms the first impression: fresh, balanced, structured, persistent and sapid till the end.

