

# MILAZZO



*Azienda Agricola G. Milazzo*  
TERRE DELLA BARONIA

## History

The estates of G. Milazzo have been producing grapes for over 150 years. By the beginning of the century they were already producing famous wines. In the early seventies the current director, Giuseppe Milazzo, assisted by the ablest experts in that field, began a series of in depth analysis of native and other varieties, thought to be the best for producing high quality wines.

After nearly 15 years of selection and only when he was sure that he would be able to produce top quality wines for the middle to upper segment of the market, he began producing wines for open sale.

There followed a series of successes both in the marketplace and at awards ceremonies. Over a five year period production rose from 8,000 bottles to its present levels. Between 1992 and today his wines have won several awards, including a Supreme gold medal; in every competition that his wines were entered for, they received awards. At the 1997 *ViniItaly* he was awarded the “Can Grande della Scala” medal for making a decisive contribution to the development of grape growing and Italian winemaking.



## Vineyard

The farm encompasses over 30 hectares—some 75 acres— and small part of it was once in the Barony of Ravanusa, where the best native grapes were grown and even now there are some varieties, which several years of study and experimentation have shown to be essential to achieve top quality wines. More recently specific testing and in-depth studies have been carried out to determine the best way to grow certain grape varieties and which blends of wine make the highest quality sparkling wine by the “Classical Method”. These procedures have enabled us to raise healthy grapes with a high acidity level (8.4-11.5 degrees per liter with a reading of 16-18.5 on the Babo scale).

We harvest by hand at the exact time when our experts tell us the grapes have the characteristics which make them just right for the type of wine we produce. The grapes are placed in 14 Kg. plastic containers, hot water sterilized after each usage.

At each stage of growing the grapes and making them into wine, we do everything with the highest consideration for the environment by not using synthetic chemicals (we use biological controls). Our “clean” methods give unquestionable results since our grounds are designated as “an open company” with unrestricted access without prior notice. This objective, already been attained by G. Milazzo’s estates, is only possible through his personal oversight of all stages of growing the grapes, making the juice for fermentation and the bottling process.

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## Cultivation

Some do their utmost to automate all vineyard tasks from the pruning to the harvesting. Others, such as ourselves, aim to perform these tasks with the loving and time-honored care that only comes with pruning and harvesting by hand. This is what the vine needs. It is only hand-pruning that leaves the best buds and shoots for ideal growth. And it is hand and mind alone that are capable of thinning-out the bunches to give a choice harvest. The vine needs loving care.



## Cellar

The cellars comprise about 2,500 sq. meters and are under expansion. Work has already started on the new warehousing areas and under

ground walkways to be used for the storage and maturing of the wines.

To produce its wine our company only uses choice grapes grown in our vineyard. Everything we use is our own: we have the most modern equipment for cultivating the vines, our own well for use in dry periods and recently we have installed a modern cantina to produce our wines and "Classic Method" sparkling wines.



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TERRE DELLA BARONIA



Owner: Signor Giuseppe Milazzo

## Azienda Agricola G. Milazzo

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# MILAZZO - wines



## Terre della Baronia Bianco i.g.t.

*Light Straw-yellow with greenish hues. Hints of Mediterranean fruits and flowers, such as myrtle and eucalyptus with notes of citrus fruits and lime. A delicate, fine wine with good acidity tempered by a nice roundness. Background taste of Mediterranean fruits.*

**Varietal:** Inzolia—Catarratto lucido

**Winemaking:** Depending on the quality of the vine, the grapes are stripped off the stalks and, while still whole, lightly pressed in pneumatic presses with central bellows. The grape juice is fermented in thermodynamically controlled, stainless steel wine vats.

**Refining:** Bottling takes place after the spring following harvest. The wine is stored in the cellars for two months before sale

**Alcohol content:** 12%

**Serving temperature:** 12C

**Ageing potential:** Around 2 years; more, if stored in suitable locations at no more than 12C.

**Food combination:** Hors d'oeuvres, fish, white meats and any delicately flavored foods.



## Terre della Baronia Rosso i.g.t.

*Ruby red with violet hues. The bouquet is intense and refined; rich in fruity aromas—such as cherry—with spicy hints of pepper and rosemary; there are further hints of cedar and pine, typical of the the Mediterranean coast. Very pleasant and well-structured wine with notes of well-ripened fruit, especially cherry.*

**Varietal:** Nero d'Avola—Perricone—Barbera

**Winemaking:** The grapes are stripped off their stalks and left to macerate for differing periods and temperatures, according to the quality of the vines used. The grape juice ferments in stainless steel, thermodynamically controlled wine vats and for a while in barriques.

**Refining:** The wine is bottled 20 months after harvesting, at which point the two wines are blended and laid down in the winery under controlled temperatures for at least four months before being sold.

**Alcohol content:** 12-12.5% depending on vintage

**Serving temperature:** around 16C

**Ageing potential:** Can be kept for over 6 years in bottles laid down in a temperature not exceeding 16C

**Food combination:** Grilled meats, roast meats, game and strongly flavored foods.



## Maria Costanza Bianco i.g.t.

*Full straw with greenish hues. Very intense bouquet characteristic of a green Inzolia clone, featuring original and delicate essences; flowery, fruity, with an overall predominance of citrus and tropical fruits. The taste is quite dry and harmonious, with a good acidity, evocative of the aroma sense by the nose.*

**Varietal:** Inzolia, Chardonnay

**Cultivation:** Espalier and tendon, with dense planting and yield controlled by thinning the bunches, when the colors start turning

**Wine-making:** Depending on the quality of the vine-stock, the grapes are stripped off the bunches and, while whole, are very lightly pressed in a pneumatic press with central bellows. The grape juice is then fermented in temperature controlled, stainless steel wine vats and, for a while, in oaken barriques.

**Refining:** Six months after harvest, the previous year's barrique matured wine is mixed with the wine from the stainless steel vats; it is then bottled and lies in the cellar at a controlled temperature, until ready for sale, not before the end of June following the year of harvesting.

**Alcohol Content:** 12.5-13% by volume, according to vintage.

**Serving temperature:** around 12C

**Ageing potential:** About 4 years and even longer, if stored under ideal conditions and at a temperature no higher than 12C

**Food combination:** Hors d'oeuvres, fish, white meats, mushrooms and truffles and delicately flavored foods.

# MILAZZO - wines



## Maria Costanza Rosso i.g.t.

*Purple with shades of dark violet. Very intense bouquet with a pleasant licorice tang, notes of fresh mint and very ripe, red fruits (blackberries, wild strawberries, cherries). Clean, full-bodied taste with strong and silky tannic structure; well-rounded, lingers in the mouth and finely blended.*

**Varietal:** Nero d'Avola

**Winemaking:** The grapes are taken off the stalks and left to macerate and ferment for 7—8 days at a temperature of 28C in stainless steel, thermostatically controlled wine vats and, for a while, in oaken barriques.

**Refining:** At the end of the second year the barrel wine is mixed with wine from the stainless steel vats. Bottling takes place in the third year after harvest. Before being offered for sale, as a final refining, the bottles are laid down in the winery for at least a year at a temperature not exceeding 16C.

**Alcohol content:** 13-13.5% by volume, according to vintage.

**Serving temperature:** 18C

**Ageing potential:** Ten years or longer, if stored with the bottle laid down in an ideal location at a temperature no higher than 14-15C

**Food combination:** Red meats, roasts, stew, game and highly flavored foods.



## Duca di Montalbo Rosso i.g.t.

*Dark purple with violet hues, a really strong color. Very pleasant and intense bouquet; truly complex, with notes of wildwood fruits and aromas redolent of mint and licorice, which combine to give a fresh tang. The later taste of spices, mixed in with notes of vanilla and nutmeg, complete the range of aromas. The taste is fresh, full and harmonious. A great structure, with silky tannins and a nice roundness. A wholesome wine, complex, aromatic with a lingering taste.*

**Varietal:** Nero d'Avola - Nero Cappuccio - red Inzolia

**Production area:** G. Milazzo's estates in the North-West of Campobello di Licata, Agrigento, in a hilly region, 440-470 meters above sea level.

**Winemaking:** Grapes removed from stalks, maceration—at a controlled temperature in stainless steel, thermostatically controlled wine vats—for 6-8 days: fermentation completed in 225 liter oak barriques.

**Refining:** Lays in oaken barrels for two year. In the third year after harvesting, the wine is bottled and there it remains for at least a further year before sale

**Alcohol content:** 13-13.5 by volume, depending on vintage

**Serving temperature:** around 18C

**Ageing potential:** More than 10 years, if stored in suitable locations, at a temperature not exceeding 14-15 C with the bottle laid down.

**Food combination:** Grilled meats, roasts, game and strong cheeses.



## Duca di Montalbo Bianco i.g.t.

*Straw-yellow with greenish-topaz undertones. The bouquet is ripe and fruity, rich and concentrated, exquisitely blended, very fine with notes of very delicate tropical fruit and an underlying aroma of pear and Golden apples. The barrique's notes feature and they blend in with the foregoing. There are lingering notes of vanilla and toasted bread. The wine is a dry wine, lingering long in the mouth, very elegant, fine, with a silky consistency. It has good acidity, which is never aggressive and mixes in well, also a notably aromatic and lasting quality.*

**Varietal:** White Inzolia and various Chardonnay clones

**Production area:**

**Cultivation:** The vines are grown by tendon and espalier, with cultivation and yield density controlled by thinning the bunches, when they begin to turn color.

**Winemaking:** Depending upon the grape variety, the stalks are removed from the grapes, which are then pressed whole and very lightly in a pneumatic press with central bellows. The grape juice ferments in stainless steel, thermostatically controlled wine vats and, for a while, in barriques.

**Refining:** Six months after harvest, the barrique-matured wine from the previous year is blended with the wine from the stainless steel vats; bottling takes place 8-10 months after the harvesting and the wine remains in the winery, at a controlled temperature, until sale, which is at least 15 months after harvesting and thus around the end of the following year.

**Alcohol content:** 12.5-13% by volume, depending on vintage.

**Serving temperature:** best served at around 12C

**Ageing potential:** About 4 years and longer, if stored in suitable locations and at a temperature not exceeding 12C

**Food combination:** Hors d'oeuvres, fish, white meats, mushrooms, truffles and with delicately flavored foods in general.