



Wijnfiche

**Az. G. Milazzo – Maria Costanza |  
Sicilia DOP (Sicilia) Inzolia –  
Chardonnay | BIO  
Italy (SICILIA) – 2022**

**Domain**

**Az. G. Milazzo**

The Azienda Agricola G. Milazzo is located in the province of Agrigento, southern Sicily. The domain includes more than 75 hectares of vineyards, 400 m above sea level.

The Milazzo family has been associated with the traditional agriculture of the island of Sicily for over 150 years. They attach great importance to native species and grow them organically. This method has been officially certified since 2012, after starting the organic procedure five years earlier.

They have their own hallmark for purity: the kingfisher, itself a small water bird that can only survive in uncontaminated environments.

**Vinification**

After harvesting, the grapes are immediately cooled, and only the juice of soft pressing is used. 90% of the juice is fermented in stainless steel tanks, 10% in barriques. The wine then ripens for another six months with bâtonnage on its lees and two months in the bottle.

**Taste**

The color is light straw yellow, with green effects. A delicate nose, especially tropical white fruit and fresh yellow fruits, with a trace of vanilla and chamomile. The mouthfeel is full, with a rich but soft taste, structured, balanced and persistent.

**Food pairing**

Appetizer | Fish - baked | Shellfish | Pasta - with fish | Pasta - with truffle

## General information

Type: White wine

Grape varieties: Inzolia, Chardonnay

Viticulture: Organic

Storage (years): + 3-5

Serving temperature: 10-12 °C

Taste profile: Round smooth

