



barraco®



## MILOCCA c./da Comuna - Mazara del Vallo

### DESIGNATION

"Alto grado" white wine

### GRAPE VARIETY

Grillo (white grape)

### ALCOHOL CONTENT

15 % vol.

### VINEYARD AGE

44 years

### TRAINING FORM

free standing bush and  
Guyot pruning

### SOIL COMPOSITION

red soil with limestone;  
few metres to the sea

### VINEYARD SURFACE

0.6 ha

### WINEMAKING

48 hours of maceration with skins; aging in chestnut barrel of 1000 l,  
refilled just the first two years, after years the flor is naturally formed

### HARVEST TIME

at the end of September

### YIELD PER HECTARE

45 q/ha

### TASTING NOTES

It reveals notes of almonds, toasted hazelnuts and dried figs. In the mouth, its elegance accompanied by freshness and a salty finish

### ABBINAMENTI CONSIGLIATI



12° - 54F oyster and seafood crudités



14° - 57F white meat, mid-aged cheeses, almond pastries