



barraco®



MILOCCA c./da Carcitella - Mazara del Vallo

DESIGNATION

"Milocca" red wine from overripe grapes

GRAPE VARIETY

Nero d'avola (red grape)

ALCOHOL CONTENT

17 % vol.

VINEYARD AGE

15 years

TRAINING FORM

espalier

SOIL COMPOSITION

Clay, red stones and organic matter;
150 m/asl

VINEYARD SURFACE

0.8 ha

WINEMAKING

18 days of maceration with skins; aging in chestnut barrel of 200 l, without refill

HARVEST TIME

at the end of September


YIELD PER HECTARE


30 q/ha

TASTING NOTES

a wine whose main aroma is the cherry, supplemented by notes of roasted cocoa, coffee and caramel. In the mouth, a slight sweetness characterizes this wine, with a perfect balance between fruity and tannin.

ABBINAMENTI CONSIGLIATI

 chocolate cake, chocolate bar 70%, cigar, meditation

 14°- 58F