



barraco®

## MILOCCA

*From late harvest*

c./da Carcitella - Mazara del Vallo

### DESIGNATION

"Milocca" red wine from overripe grapes

### 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

