

Nocera 2023

Sicilia DOC

100% Nocera

An ancient and noble variety cultivated on a few hectares in the environs of Messina, on the shores of the Mediterranean and sharing its history.

At Capo Milazzo La Baronia is a splendidly spectacular vineyard, cultivated according to the criteria of sustainability and organicity, surrounded by the sea and by very old olive trees, with five of the seven Aeolian islands on the horizon. A blue-red wine with aromas of Mediterranean macchia, myrtle and garrigue. The Barone Lucifero Foundation owns the land and benefits from part of the income deriving from the wine sales, thus financing the socio-cultural and welfare activities for local children which take place at La Baronia.



FIRST VINTAGE
2015

DISTRICT OF VINEYARD
Milazzo (ME)

VINEYARD
La Baronia

WINERY
La Baronia



CERTIFIED
Organic wine: SOSTain®;
10.1 B



TYPE OF SOIL: soils of alluvial origin; they are loose, dark, deep and have a structure containing moderate amounts of granite, generally very silty, and with a 50-60cm mix of volcanic ash blown here from Etna by the wind.

ALTITUDE: 40 metres above sea level.

YIELD PER HECTARE: 72 quintal.

TRAINING SYSTEM: espalier with a cordon spur pruning system.

PLANTING DENSITY: 5.050 plants per hectare.

METHOD OF CULTIVATION: According to the criteria of organic agriculture and SOSTain® protocols; ground cover of barley, vetch, oats and wild flowers to increase organic material and nitrogen content, enhancing the strength of the soil's microfauna; plant health is protected with small quantities of sulphur and copper; phytophages are attacked with useful insects, sexual confusion and applications of natural restoratives such as zeolite, kaolin and vegetable extracts.

HARVESTING PERIOD: 22nd-24th September.

VINIFICATION: the grapes are gathered by hand into 15-17 kg crates and as soon as they arrive at the winery, are hand-selected and de-stalked.

They are fermented in steel tanks and remain on

the skins for 10 days until they reach 25 °C, with manual pressing and pumping over until the end of the period; followed with racking by soft pressing; the wine thus obtained has carried out malolactic fermentation in stainless steel.

MATURATION: in stainless steel tanks.

BOTTLING: January 2024.

ALCOHOL CONTENT: 13% vol.

TOTAL ACIDITY: 5,40 gr/l

PH: 3,50

AGEING CAPACITY: to drink at once or allow to age for 5/7 years.

BOTTLE SIZE: 0,75 l

WEIGHT OF BOTTLE: 400 g

CORK: single-piece natural cork.

TASTING NOTES: intense and deep ruby reflections. On the nose it is original and different from others; white pepper, geranium and summer fruit, prunes and ripe Noto figs. It is mellow and soft in the mouth, a typical characteristic of this ancient and undiscovered Sicilian variety. The vines are still young as is the processing of the wine, which however remains completely unaltered from the original.

PAIRING: perfectly matched with grilled meats.

NOTES ON THE VINTAGE - CAPO MILAZZO 2023

Very predictable weather on the Cape, which suffers more from wet harvests than from dry ones like in 2023. So we are satisfied with the results.

Nocera, slightly bothered by the sun, with its aristocratic skin. However, 2023 had a more than positive outcome.