

MAMERTINO GRILLO ANSONICA DOC

The Mamertino Grillo Ansonica DOC was born in a small vineyard, near the sea, overlooking the Aeolian Islands. The sun, the heat and the cool breeze embrace this wine in a gentle hug.

Wine: Mamertino

Denomination: D.O.C. Mamertino Grillo- Ansonica

Grape Variety: Grillo, Ansonica (or Inzolia)

Type of grapevine: bilateral pruned-spur vines

Agriculture: Organic with use of bio-dynamic treatments, no chemical intervention

Harvest: early in the morning, in small 16-kilo cases. Hand-picked grapes.

Oenologist: Alessandro Pensabene

Winemaking process: Low temperature gentle press in inert atmosphere with dry ice, clarification through static decantation and fermentation in climate-controlled stainless-steel tanks.

Aging: In stainless steel tanks with batonnage on best sediments.

Colour: Pale yellow with a hint of green

Nose: Varietal and citrusy with a light fruity scent.

Taste: Fresh and fruity

Alcohol: from 12,5% vol to 13,5% vol based on the year of production

