

MAMERTINO ROSSO DOC

Mamertino Rosso DOC is a pure wine that ferments only in stainless steel tanks. However, simplicity is not for everyone and the 24-month aging is its strength. With no frills or virtuosities but with natural simplicity, perfect balance is achieved.

Wine: Mamertino

Denomination: D.O.C. Mamertino Rosso

Grape Variety: Nero d'Avola, Nocera, Nerello Mascalese.

Type of grapevine: pruned-spur vines

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

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

Oenologist: Alessandro Pensabene.

Winemaking process: Extended maceration on skins at controlled temperatures that vary from 18°C to 24°C depending on winemaking phase with pumpovers, delestage and consequent malolactic fermentation.

Aging: 24 months in stainless steel tanks.

Colour: A vibrant ruby red with shades of violet.

Nose: Fruity aroma with a hint of blueberry.

Taste: Full bodied rich in tannins. Well balanced.

Alcohol: from 13,5% vol to 14,5% vol based on the year of production

