

Mamertino 2015

Denomination: Mamertino DOC

60% Nero d'Avola, 40% Nocera



A denomination rooted in antiquity when the Mamertini produced this wine, described by Pliny and beloved by Julius Caesar, at Milazzo.

Nero d'Avola and Nocera, 12 months of maturation in 35 hl barrels. The small winery stands a short distance from the sea and surrounded by the spectacular vines we have planted at Capo Milazzo.

The Fondazione Barone Lucifero, proprietor of the land, uses part of the income for social, cultural and recreational activities for children in the Milazzo area.

FIRST VINTAGE	DISTRICT OF THE VINEYARD	VINEYARD	WINERY
2013	Milazzo (ME)	La Baronia	La Baronia (ME)



VINEYARD: La Baronia.

VARIETY: 60% Nero d'Avola, 40% Nocera

TYPE OF SOIL: alluvial soils which are loose, dark, deep and with few stones, generally rich with limey sections

ALTITUDE: 30 metres above sea level.

YIELD PER HECTARE: 60/65 quintals.

TRAINING SYSTEM: NERO D'AVOLA Spurred cordon. NOCERA Spurred cordon and supported alberello.

PLANTING DENSITY: 5,000 vines per hectare.

HARVESTING PERIOD: 18th September.

VINIFICATION: the grapes are gathered by hand into 14 kg crates, and as soon as they arrive at the winery, proceed to the table for selection, then destalked; they ferment in stainless steel vats and remain on the skins for 14 days at 25°C with repeated mixing until the end of the period; they are then racked in a soft press, and the wine thus obtained undergoes malolactic fermentation in stainless steel.

MATURATION: 12 months of maturation in 35 hl barrels.

ALCOHOL CONTENT: 13% vol.

TOTAL ACIDITY: 5,1 gr/l.

PH: 3,4

AGING CAPACITY: To drink at once or keep up to 3 years.

BOTTLE SIZE: 0,75 l.

TASTING NOTES: brilliant, intense ruby colour with dark violet reflexes. Explosive nose with notes of mediterranean maquis, blue fruits and jammy berries. On the palate thick but refined tannins, well integrated with the oak.

MATCHING: home-made appetizers, ragout-based first courses, artichokes prepared in all ways, lamb, and pot baked grouper.