



MAMERTINO ROSSO



TECHNICAL SHEET

Appellation:	Mamertino di Milazzo – Denominazione d’Origine Protetta (DOP)
Production Area:	North-Eastern Sicily
Type of Soil:	Tending to clay
Grape Varieties:	Nero d’Avola – Nocera
Blend of Grapes:	Nero d’Avola 90% - Nocera 10%
Training System:	Cordon spur pruning, with wooden stakes and stainless steel wires
Vines per Hectare:	About 6000
Yield per Hectare:	About 55 Quintals
Yield per Vine:	About 1,0 kg
Vinification:	The grapes are subjected to soft pressing. The must is fermented at a controlled temperature
Aging:	Six months in oak barrel, 225 liters barriques. 70% French 30% American oak. At least three months in the bottle

ANALYTICAL DATA

Alcoholic Content:	13,5%
Total Acidity:	5,2
Residual Sugars:	< 1 g/l

ORGANOLEPTIC FEATURES

Color:	Ruby-Red
Bouquet:	The nose offers a charming bouquet with note of cocoa. This aroma return on the palate with fruity undertones of black mulberries and cherries in alcohol. Ample with caressing tannins, confirms its complexity and elegance.
Serving Temperature:	17°-18°C
Suggested Glass Type:	Balloon
Serving Suggestions :	With elaborate dishes of red meat, pork, lamb, also with tasty fish dishes
Aging Potential:	6-8 years