



CANTINE GRASSO

MAMERTINO WHITE



TECHNICAL SHEET

Appellation:	Mamertino di Milazzo – Denominazione d’Origine Protetta (DOP)
Production Area:	North-Eastern Sicily
Type of Soil:	Sandy
Grape Varieties:	Grillo – Inzolia
Blend of Grapes:	Grillo 50% - Inzolia 50 %
Training System:	Guyot, with wooden stakes and stainless steel wires
Vines per Hectare:	About 5000
Yield per Hectare:	About 60 Quintals
Yield per Vine:	About 1,2 kg
Vinification:	The grapes are subjected to soft pressing. The must is fermented at controlled temperature
Aging:	In stainless steel vats for a few months, and at least two months in the bottle

ANALYTICAL DATA

Alcoholic Content:	12,5%
Total Acidity:	5,9
Residual Sugars:	< 2 g/l

ORGANOLEPTIC FEATURES

Color:	Bright straw-yellow with marked hints of green
Bouquet:	<p>Nose: fine and complex range of aromas in which elegant notes of medlar, orange, pineapple, mango, orange blossom, elderberry and linden alternate with aromas of lavender, thyme, ginger and flint.</p> <p>Palate: soft and gentle on entry, it grows and unfolds with quiet authority, strengthened by its considerable potential and a very pleasant and vibrant acidity. Lingering beyond description, it brings to the palate a considerable kaleidoscope of aromatic aromas.</p>
Serving Temperature:	9°-11°C
Suggested Glass Type:	Tulip
Serving Suggestions :	An extraordinary companion for dishes based on fish of a certain oiliness and thus ideal for any gastronomic experience encountered by the sea.
Aging Potential:	2-3 years