



MAMERTINO Rosso



VINIFIED IN TONNEAUX

A precious and refined wine, cherished by the Emperor Julius Caesar, to whom we have dedicated the illustration on the Mamertino's label. Our red wine is harmonious and enveloping, expression of the combination between the elegance of Nero d'Avola, the softness of Nocera and the aromatic persistence of Nerello Cappuccio.

TECHNICAL INFORMATION

Classification	Mamertino D.O.C.
Grape varieties	Nero d'Avola, Nocera, Nerello Cappuccio
Production area	Sicily, Santa Lucia del Mela (Me)
Soil	Clayey / 300-350 m above sea-level
Exposure	Sud / Sud Est
Harvest month	Second ten of September
Harvest	Manual harvest
Maceration	At least 6-7 days on grape skins with frequent pumping over
Vinification	7 months in Tonneaux
Vinification Refinement	
	7 months in Tonneaux
Refinement	7 months in Tonneaux 6 months in Bottle

ORGANOLEPTIC FEATURES

Color	Intense Ruby Red
Bouquet	A deep olfactory profile with ripe fruit aromas. The wine is harmonious and rich in nuances on the palate.

☑ info@cantinelipari.it

☑ aziendaagricolaf.lipari@gmail.com

🗞 (+39) 328 556 1757