

## MAMERTINO GRILLO ANSONICA D.O.C.



**THE MAMERTINO GRILLO-ANSONICA DOC WAS BORN IN A SMALL VINEYARD, NEAR THE SEA, OPPOSITE THE AEOLIAN ISLANDS. THE SUN, THE HEAT AND THE COOL SEA BREEZE WRAP AROUND THIS WINE LIKE A GENTLE HUG**

THE WINE: MAMERTINO

DENOMINATION: D.O.C. MAMERTINO GRILLO-ANSONICA

GRAPE VARIETY: GRILLO, ANSONICA (OR INZOLIA)

TYPE OF GRAPEVINE: BILATERAL PRUNED-SPUR VINES

AGRICULTURE: ORGANIC WITH USE OF BIO-DYNAMIC TREATMENTS, NO CHEMICAL INTERVENTION

HARVEST: EARLY IN THE MORNING, IN SMALL 16-KILO CASES. HAND-PICKED GRAPES.

OENOLOGIST: ALESSANDRO PENSABENE

WINEMAKING PROCESS: LOW TEMPERATURE GENTLE PRESS IN INERT ATMOSPHERE WITH DRY ICE, CLARIFICATION THROUGH STATIC DECANTATION AND FERMENTATION IN CLIMATE-CONTROLLED STAINLESS-STEEL TANKS.

AGING: IN STAINLESS STEEL TANKS WITH BATONNAGE ON BEST SEDIMENTS.

COLOUR: PALE YELLOW WITH A HINT OF GREEN

NOSE: VARIETAL AND CITRUSY WITH A LIGHT FRUITY SCENT.

TASTE: FRESH AND FRUITY

ALCOHOL: FROM 12,5% VOL TO 13,5% VOL BASED ON THE YEAR OF PRODUCTION

