

## MAMERTINO ROSSO D.O.C.

**THE MAMERTINO ROSSO DOC IS A PURE WINE THAT ONLY STAINLESS STEEL CAN MAKE. HOWEVER, SIMPLICITY IS NOT FOR EVERYONE AND THE 24-MONTH AGING IS ITS STRENGTH. WITH NO FRILLS OR VIRTUOSITIES BUT WITH NATURAL SIMPLICITY, PERFECT BALANCE IS ACHIEVED.**

WINE: MAMERTINO

DENOMINATION: D.O.C. MAMERTINO ROSSO

GRAPE VARIETY: NERO D'AVOLA, NOCERA, NERELLO MASCALESE.

TYPE OF GRAPEVINE: PRUNED-SPUR VINES

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

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

OENOLOGIST: ALESSANDRO PENSABENE.

WINEMAKING PROCESS: EXTENDED MACERATION ON SKINS AT CONTROLLED TEMPERATURES THAT VARY FROM 18°C TO 24°C DEPENDING ON WINEMAKING PHASE WITH PUMPOVERS, DELESTAGE AND CONSEQUENT MALOLACTIC FERMENTATION.

AGING: 24 MONTHS IN STAINLESS STEEL TANKS.

COLOUR: A VIBRANT RUBY RED WITH SHADES OF VIOLET.

NOSE: FRUITY AROMA WITH A HINT OF BLUEBERRY.

TASTE: FULL BODIED RICH IN TANNINS. WELL BALANCED.

ALCOHOL: FROM 13,5% VOL TO 14.5% VOL BASED ON THE YEAR OF PRODUCTION

