

MAMERTINO ROSSO RISERVA D.O.C. 2014

Tasting the Red Mamertino Riserva 2013 of the Vignanica means stopping time and getting lost in an elegance of flavours which emanate thanks to the long aging in wood. Savouring, sip by sip, not only a wine fit for a special dish, but also the long wait and hard work by the people who, with great satisfaction, produced it.

The wine: Mamertino

Denomination: D.O.C. Mamertino Rosso Riserva

Vintage: 2014

Grape Variety: Nero D'avola, Nocera, Nerello Mascalese

Agriculture: Organic with use of bio-dynamic treatment, no chemical intervention.

Harvest: Manual in wooden crates.

Oenologist: Alessandro Pensabene

Vinification: Long maceration of the skins at a controlled temperature of 24°C, followed by malo-lactic fermentation.

Aging: 12 months in 3.5 hl barrels of French oak.

Colour: Intense ruby red.

Nose: The tertiary aromas from long aging in barrels are highlighted with sweet touches, with hints of plum and cherry jam in the background.

Taste: Mellow impact, velvety wood tannins that give a perfect balance.

Alcohol: 14%

