



MAMERTINO DI MILAZZO DOC ROSSO

TECHNICAL DATA SHEET

Mamertino di Milazzo red Doc is a historic wine from Messina, produced in the northeastern part of Sicily. It has an intense and persistent flavor with noble tannins, making it ideal for a dinner with friends paired with a mixed roast of meat.



Vineyard: Contrada Filiciusa

Grape Varieties: Nero d'Avola and Nocera

Production Area: Condò - Messina - Sicily

Exposure: Hillside and terraced amphitheater

Climate: Dry, ventilated

Soil: Clayey and medium-textured

Altitude: 150 meters above sea level

Training System: Trellis and Guyot

Plant Density: 4000 plants per hectare

Harvest Period: First decade of October

Harvest: Manual in perforated crates

Yield per Plant: Approximately 1.5 kg

Yield of Grapes per Hectare: 50 - 60 quintals

Winemaking: Destemming and red vinification for 5-6 days

Fermentation: In stainless steel at controlled temperature of 20° - 22°C

Maturation: In French oak barrels for 12 months

Aging: In bottle for approximately 6 months

Alcohol Content: 13.5% Vol.

Longevity: 8-10 years

First Vintage: 2010

Tasting Notes and Pairings: (25/03/2023)

Mamertino di Milazzo red 2018 presents itself as perfectly clear with a garnet red color and a beautiful intensity. On the nose, it has a pleasant aroma with pronounced primary notes. It reveals hints of black wild berries such as blackberries and currants, as well as tertiary notes of smokiness, spiciness, and chocolate. All of these elements harmoniously blend together in an elegant manner. On the palate, it is well-balanced, fresh, and savory. The tannins are present but not aggressive, and the aftertaste is pleasantly slightly bitter, providing depth. It pairs well with pasta alla norma and red sauces, roasted kid and lamb, as well as important cured meats and Sicilian pecorino cheese.