



Giulio Cesare Mamertino Rosso DOC

This 60% Nero d'Avola, 40% Nocera blend of Mamertino Rosso, from the Cambria company, recalls Julius Caesar's love for the Mamertino wine. With an intense, red colour with slight, orange reflections, and a pleasant vanilla aroma with hints of ripe, wild berries on the nose. Soft, structured and balanced to the taste. Refined in French oak barrels for 14 months and born from the sunny lands of Furnari – the beating heart of the Mamertino area – this wine best expresses its island character. A golden past and majestic present make Giulio Cesare Mamertino Rosso Doc an absolute magnificence.

Eno-sensory analysis

Colour: Intense ruby red with light orange nuances

Bouquet: Complex and enveloping. It features notes of ripe, red fruits such as raspberries, blackberries and currants that quickly evolve into a fragrant fruity conserve. It leaves room for tertiary aromas of tobacco, vanilla, leather and wood toasting

Taste: Powerful, elegant and balanced. Soft, with fruity and spicy notes, it has a beautiful structure and a lasting finish

Technical features

Classification: Doc Mamertino

Typology: Red wine

Grapes Variety: Nero d'Avola (60%) and Nocera (40%)

Altitude: 160 metres above sea level

Harvesting Period: Manual, mid-September

Ageing: In French, oak barrels with a capacity of 225 litres up to 3000 litres, for about 14 months. After bottling, further bottle ageing at controlled temperatures for about 6 months

