



Don Tindaro Mamertino Rosso DOC

The 60% Nero d'Avola, 40% Nocera blend forms the heartbeat of this red Mamertino, born from grapes produced in the Tindari Valley. 50 quintals per hectare and manual harvesting give this wine an intense, ruby red colour and particular aromas of wild berries and spices. On the palate, it is harmonious and enveloping with well balanced, elegant and velvety tannins. It is recommended in combination with rich first courses such as homemade macaroni with black pork ragout of the Nebrodi D.O.C.

Eno-sensory analysis

Colour: Intense ruby red

Bouquet: Intense notes of berries and spicy aromas

Taste: Harmonious and enveloping, with well-balanced tannins. Elegant and velvety.

Technical features

Denomination: Doc Mamertino

Typology: Red wine

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

Harvesting Period: Manual, mid-September

