



Mamertino Bianco DOC

Young, fresh and savoury; the result of the union of three great native vines: Grillo, Inzolia and Catarratto. The grapes are harvested manually into crates during the first ten days of September to preserve their integrity before vinification. After a soft pressing with low yields (about 60%) and the thermo-controlled fermentation, it vinifies in steel for about 5 months and is finally left to mature on lees with the bâtonnage technique, for a greater extraction of the varietal aromas. The Mamertino Bianco from the Guzman company is characterized by a bouquet based on white pulp fruit, enriched with notes of herbs and salt.

Eno-sensory analysis

Colour: Straw yellow

Bouquet: Hints of white pulp fruit, enriched with notes of aromatic herbs and salt

Taste: Fresh and savoury

Technical features

Classification: Doc Mamertino

Typology: White wine

Grapes Variety: Grillo, Inzolia and Catarratto

Harvesting period: Manual and in crates during the first ten days of September

Ageing: In bottle for about three months

