

Mamertino Rosso DOC

Produced in a vineyard in Contrada Lacco – between Sulleria and Mazzarà Sant’Andrea – in one of the most suitable areas in the province of Messina, Tenuta Lacco’s red Mamertino is conceived respecting the territory and traditional winemaking techniques, without neglecting modern technologies. The result is a brilliant, ruby red wine, with a purple reflection; intriguing on the nose with spicy notes and hints of plum and Morello cherry. Full-bodied on the palate. The velvety tannin and the pleasant acidity make it a balanced wine. Ideal with meat dishes and aged cheeses. Produced with Nero d’Avola and Nocera grapes harvested by hand in the first ten days of September, it ages for about 20 months in steel and 6 in the bottle.

Eno-sensory analysis

Colour: Brilliant ruby red with garnet reflections

Bouquet: Intriguing on the nose with hints of plum, Morello cherry and spicy notes

Taste: Full-bodied on the palate. The velvety tannin and the pleasant acidity make it a balanced wine.

Technical features

Classification: Doc Mamertino

Typology: Red wine

Grapes Variety: Nero d’Avola and Nocera

Harvesting Period: Manual, first ten days of September

Ageing: In steel for about 20 months

Ageing in bottle: About six months

