



Mamertino Rosso DOC

A harmonious and enveloping wine, an identity expressed through the encounter between the elegance of Nero d'Avola, the softness of Nocera and the aromatic tenacity of Nerello Cappuccio. Fermentation takes place in stainless steel vats; the 'mosto' is then soaked in their skins for 6/7 days, with aging in tonneaux barrels for 7 months, then 6 more in the bottle. The Mamertino Rosso by Cantine Lipari is characterized by a bouquet of ripe fruit, strong with full shades on the palate.

Eno-sensory analysis

Colour: Intense, purple red

Bouquet: A deep olfactory profile with ripe fruit aromas

Taste: The wine is harmonious and rich in nuances on the palate

Technical features

Classification: Doc Mamertino

Typology: Red wine

Grapes Variety: Nero d'Avola, Nocera and Nerello Cappuccio

Harvesting Period: Second ten days of September

Ageing: Six months in tonneaux, (barrels), and a further six months in bottle

