

PLANETA

Mamertino Rosso DOC

A Nero d'Avola and Nocera wine, aged for 12 months in 35 hl barrels in the tiny cellar located just a few steps from the sea, surrounded by the spectacular vineyards of La Baronìa, in Capo Milazzo: sedimentary soils with a thick layer of volcanic sands, coming from 'Etna and the Aeolian Islands. A 60% Nero d'Avola, 40% Nocera blend, a bright, intense red colour with purple reflections. The aroma is explosive, with hints of the Mediterranean scrub, blue fruit and preserves. Full-bodied, without excessive tannins on the palate, and well integrated with the wood. Try it with first courses based on meat stew, lamb or grouper casserole. Planeta recognizes royalties to the Barone Lucifero Foundation, owner of the fund, which are used entirely – on site – for socio-cultural and recreational activities in favour of children in difficulty.

Eno-sensory analysis

Colour: Brilliant, intense ruby colour with dark violet tones

Bouquet: Explosive nose with notes of Mediterranean maquis, blue fruits and compote of berries

Taste: Full-bodied but refined tannins on the palate, well integrated with the oak

Technical features

Classification: Doc Mamertino

Typology: Red wine

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

Altitude: 30 metres above sea level

Harvesting Period: 18th September

Ageing: 12 months of maturation in 35 hl barrels

