



## Siccu Mamertino Rosso DOC

“Siccu” is obtained from a careful examination of the grapes, placed in small boxes during the phases of the harvest and vinified, then, at controlled temperature. The wine is stored in small stainless steel tanks and then bottled in small batches. The red Mamertino of Cantina Sapuri is characterized by a considerable amount of polyphenols, with pro fumes of ripe fruit from underbrush.

### Eno-sensory analysis

**Colour:** Ruby red

**Bouquet:** Intense and delicate. There are fruity notes of cherry, peach and pomegranate.

**Taste:** Structured, dry and persistent

### Technical features

**Classification:** DOC Mamertino

**Typology:** Red wine

**Variety:** Nero d’Avola and Nocera

**Harvesting Period:** Manual harvest, during the first week of September

**Ageing:** Refines in stainless steel ferments at a temperature slightly below 20 °C

