



## Mamertino di Milazzo Rosso DOC

Nero d'Avola and a little Nocera make up the pillars of Feudo Solaria's red Mamertino DOC. Ruby red in colour, the nose offers an enveloping bouquet in which prominent notes of cocoa stand out. The olfactory scents are distinctly perceived on the palate, with a fruity background of black mulberries and Morello cherries. Ample and with caressing tannins, it endorses its complexity and elegance. Recommended in combination with savoury fish-based dishes and elaborate game-based dishes such as pork and lamb.

### Eno-sensory analysis

**Colour:** Ruby red

**Bouquet:** An enveloping bouquet in which the notes of cocoa stand out on the nose

**Taste:** On the palate, the olfactory scents are found in a fruity background of black mulberries and Morello cherries. Ample, with caressing tannins, it promotes its complexity and elegance.

### Technical features

**Denomination:** Doc Mamertino

**Typology:** Red wine

**Grapes Variety:** Nero d'Avola (90 %) and Nocera (10%)

**Ageing:** After the malolactic fermentation has been carried out, the wine passes through French and American oak barriques for 6 months, and then refined in the bottle for at least 3 months more.

