

VASARI 1628 

Mamertino Bianco DOC

Grapes of Catarratto, Inzolia and Grillo, the result of very low yields (40 quintals per hectare), give life to Vasari's Mamertino Bianco. Straw yellow in colour, it has an intense aromatic bouquet with scents of dried fruit and citrus. On the palate, it is dry and decisive with a homogeneous and very pleasant finish. An elegant and complex wine.

Eno-sensory analysis

Colour: Straw yellow with greenish reflections

Bouquet: An intense bouquet with aromas of dried fruit and citrus

Taste: Dry

Technical features

Classification: Doc Mamertino

Typology: White

Grapes Variety: Catarratto, Inzolia and Grillo

Harvesting period: Manual harvest, slightly earlier

Ageing: Minimum 6 months

