

Mamertino Grillo Ansonica DOC

Mamertino Grillo-Ansonica DOC was born from a small organic vineyard cultivated by the sea, facing the Aeolian Islands. Straw yellow with viridescent reflections to the eye, it expresses marked citrus notes and hints of fresh fruit on the nose. The sun, the heat and the pleasant sea breeze envelop this wine like a delicate embrace.

Eno-sensory analysis

Colour: Straw yellow with greenish reflections

Bouquet: Varietal and citrusy with hints of fruit

Taste: Fresh and fruity

Technical features

Classification: Doc Mamertino

Typology: White wine

Grapes Variety: Catarratto e Ansonica (or Inso- lia)

Harvesting Period: Manual harvest in the first days of September, early in the morning, in small boxes of 16 Kg

Ageing: In steel with bâtonnage on noble lees

