

# Mamertino 2017

Mamertino DOC

60% Nero d'Avola, 40% Nocera



**FIRST VINTAGE**  
2013

**DISTRICT OF VINEYARD**  
Milazzo (ME)

**VINEYARD**  
La Baronia

**WINERY**  
La Baronia



**CERTIFIED**  
SOStain®



*A denomination arising from the depths of antiquity, when the proud people of the Mamertini produced this wine, described by Pliny and loved by Julius Caesar, at Mylae (Milazzo).*

*Nero d'Avola and Nocera, 12 months maturing in 25hl casks. The little winery stands a short distance from the sea and is surrounded by spectacular vines that we planted on the promontory of Capo Milazzo.*

*The Fondazione Barone Lucifero, owner of the land, benefits from part of the income deriving from the sale of the wine, thus we finance the socio-cultural and assistance activities for local children which take place at La Baronia.*

**TYPE OF SOIL:** soil with alluvial origins, it is loose, dark, deep with a structure containing a moderate amount of granite, mostly rich in silt, with a 50-60cm layer of mixed volcanic ash, blown here by the wind from Etna.

**ALTITUDE:** 40 metres above sea level.

**YIELD PER HECTARE:** Nero D'avola 62 quintal; Nocera 70 quintal.

**TRAINING SYSTEM:** espalier with a spurred cordon pruning system; alberello supports.

**PLANTING DENSITY:** 5.050 plants per hectare

**METHOD OF CULTIVATION:** according to the criteria of organic agriculture and SOStain®; ground cover with barley, vetch, oats and wild flowers to increase the organic material and nitrogen content, enhancing the vitality of the soil's microfauna; plant health is maintained with small quantities of sulphur and copper; phytophages are discouraged by useful insects, sexual confusion and applications of natural defences such as zeolite, kaolin and vegetable extracts.

**HARVESTING PERIOD:** Nero d'Avola from 30<sup>th</sup> August to 6<sup>th</sup> September; Nocera from 7<sup>th</sup> to 15<sup>th</sup> September.

**VINIFICATION:** the grapes are gathered by hand

into 15-27 kg crates and as soon as they arrive in the winery, they are selected and then destemmed. They ferment in stainless steel vats and remain on the skins for 14/17 days, at around 25 °C, with repeated pumping over until the end of the period; followed by soft pressing and racking; the wine thus obtained has achieved malolactic fermentation in stainless steel.

**MATURATION:** a year of maturation in 25 hl casks.

**BOTTLING:** March 2019.

**ALCOHOL CONTENT:** 13,5% vol.

**TOTAL ACIDITY:** 5,25 gr/l

**PH:** 3,52

**AGEING CAPACITY:** to drink at once or keep for up to 3 years.

**BOTTLE SIZE:** 0,75 l

**WEIGHT OF BOTTLE:** 460 g

**CORK:** single-piece natural cork.

**TASTING NOTES:** Colour intense and brilliant red with violet reflections. On the nose explosive aromas of Mediterranean macchia, blue fruit and jam. On the palate dense but not excessive tannins, well integrated with wood.

**PAIRING:** home-made starters, pasta with ragoût, artichokes cooked any way, lamb and grouper casserole.

## NOTE DI VENDEMMIA - CAPO MILAZZO 2017

In Sicily the year 2017 was characterised by an unusual heatwave between the end of July and the beginning of August which considerably reduced – by about 25% - the quantity of grapes harvested and carried to the winery. Without doubt it was a very stressful harvest.

The 2017 harvest in the Mamertino area was completely different; an exceptional vintage from all points of view. On 20<sup>th</sup> July heavy rainfall of 37 cm was truly blessed and completely changed the harvest. The Capo Milazzo area, generally very vigorous and productive, benefitted greatly from the earlier lesser productive load and did not suffer, thanks to that useful rain, from excessive problems, in fact the ripening of the grapes was greatly helped. The vines did not suffer at all from lack of water and their position by the sea mitigated the August heat.

The results were truly extraordinary; Nocera and Nero d'Avola ripened perfectly.