

Mamertino 2019

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 6th to 9th September; Nocera from 11st to 13rd 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: May 2021.

ALCOHOL CONTENT: 13% vol.

TOTAL ACIDITY: 5,43 gr/l

PH: 3,60

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.

NOTES ON THE VINTAGE - CAPO MILAZZO 2019

In 2019 Planeta celebrated their twenty-fifth harvest, with a superior quality vintage.

The quantity was generally lower, sometimes even by 20%, but abundantly compensated for by the widespread excellence of the grapes; a vintage which made the winemakers happy!

Here is a short description of the weather which preceded the harvest of 2019.

Overall we had an extraordinarily wet autumn, which replenished the ground's water reserves and somehow cooled the soil.

The winter was fairly mild, and spring was prolonged with low temperatures, particularly during May. This combination – cool soil, a cold spring after a mild winter – led to an exceptionally late beginning to the harvest in almost the whole of Sicily.

The weather was ideal in August, no rain and not too hot, though with a certain humidity.

At the beginning of September some rain perfectly suited the final phase of ripening the grapes.

September continued with no surprises from east to west.

At Capo Milazzo there is little to say, it was a practically unbeatable harvest. The north-east of Sicily can be wet in September but in 2019 the weather was almost perfect, all that could be wished for.

There was a little stress in the growing phase of the clusters but this was followed by fine weather.

The 2019 Nocera was expressive and intense as perhaps never before, Nero d'Avola unique and defined as ever.

The only drawback was the low production, but one can't have everything!