Wijnfiche

Cantine Grasso - Mamertino di Milazzo | Sicilia DOP Nero D'avola - Nocera
Italy (SICILIA) — 2022

Domain

Cantine Grasso

Since its foundation in 1887, Cantine Grasso has been dedicated to a continuous pursuit of quality and authenticity for five generations. Based in Milazzo, in northeastern Sicily, the vineyards stretch along the Tyrrhenian coast of the province of Messina, with the Aeolian Islands on the horizon. The distinctive landscape, where the coastal plain gives way to rolling hills, provides a unique terroir for viticulture. Here, centuries-old traditions and expertise in Sicilian winemaking are combined with modern viticultural and cellar techniques. The winery has been completely modernised and equipped with advanced technology. The result is a harmonious balance between tradition and innovation, with the character of the terroir and the individuality of the grapes remaining at the heart of every wine.

Vinification

The grapes are gently pressed, after which the must is fermented at a controlled temperature. The wine is then aged for a minimum of 6 months in oak barriques (70% French / 30% American) and subsequently rests in bottle for a further 3 months before being released onto the market.

Taste

This wine has a ruby-red colour. The nose offers a charming bouquet of ripe black fruit, cocoa, tobacco and spicy notes of oak. These aromas carry through onto the palate, with beautiful fruitiness reminiscent of mulberries and cherries in liqueur. A rich wine with soft tannins, lovely complexity and juicy freshness, giving the wine an elegant character.

Food pairing

Meat - red | Pork | Meat - white - southern tinted | Meatballs

General information

Type: Red wine

Grape varieties: Nero d'Avola (90%), Nocera (10%)

Viticulture: Sustainable/HVE

Storage (years): + 3-5

Serving temperature: 16-18 °C

Taste profile: Smooth juicy

