



Wijnfiche

## **Feudo Solaria – Sulleria Rosso | Mamertino Riserva DOP Nero D'avola Italy (SICILIA) – 2021**

### **Domain**

#### **Feudo Solaria**

Founded in 1887, with a constant objective for already five generations: quality. The company is based in Milazzo in the north-eastern part of Sicily, on the Tyrrhenian coast of the province of Messina, opposite the Aeolian Islands. The special territory abruptly changes from coastal plain to high hills. Since 1999, the wine cellar has been completely modernized with the most advanced technologies. Every wine is the result of historical research of traditions combined with technological solutions.

### **Vinification**

The grapes are harvested by hand in October. De-stemming is followed by 12 days of maceration on the skins in stainless steel tanks to get the right contribution of color and flavour. At least 12 months in fine oak barrels in which develop complexity, style and ageability. 12 months in bottle at controlled temperature to fully develop the organoleptic features and enhance the typical bouquet.

### **Taste**

Impenetrable and compact ruby red with lively purple hues. Pleasant sensation on the nose thanks to the alluring notes of red and black cherries, currants and blueberries, leading to stronger nuances of chocolate and pepper. The wine is soft, juicy structure pleasantly surprises you with every sip. The tannin content is well balanced with the acidity in a game of enchanting joy.

### **Food pairing**

Eastern kitchen | Bison | Meditation wine | Cheese - aged

## General information

Type: Red wine

Grape varieties: Nero d'Avola (60%), Syrah (30%), Nocera (10%)

Viticulture: Traditional

Storage (years): + 7-10

Serving temperature: 18 °C

Taste profile: Complex generous

