



Wijnfiche

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

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 pressed very gently, after which the must is fermented at a controlled temperature. The wine then ripens for at least 6 months in oak barrels and then rests for another 2 months in the bottle before being commercialized.

Taste

This wine has a ruby red color. The nose offers a charming bouquet of cocoa, tobacco and wood. These aromas can be found in the mouth with some fruitiness, mulberries and cherries in alcohol. Rich wine with soft tannins, a nice complexity and very elegant.

Food pairing

Pork | Lamb | 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

