



FIRST VINTAGE
2013

DISTRICT OF VINEYARD
Milazzo (ME)

VINEYARD
La Baronia

WINERY
La Baronia



CERTIFIED
SOStain®



Mamertino 2020

Mamertino DOC

60% Nero d'Avola, 40% Nocera

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: from 15th to 20th 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: June 2022.

ALCOHOL CONTENT: 13% vol.

TOTAL ACIDITY: 5,91 gr/l

PH: 3,38

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 2020

Never before 2020 has our team observed the harvest more closely and with more concentration. It was a case of making a virtue of necessity; the vineyard has been at the centre of our lives and our care. Nature has never stopped, in contrast to humanity, and we have followed behind. Almost as if excusing itself, we were sustained with well-timed rainfall and a particularly mild summer throughout Sicily. This brought about a memorable harvest, sometimes lacking in quantity but always of perfect quality. In this area of considerable rainfall, we have had a decidedly dry vintage, particularly at the beginning, after a dry winter but followed by a good distribution of rain in the spring and summer. A fall in production was notable, about 30%. Nocera, being vigorous and generous, loved this type of vintage and has turned out to be very balanced and varietal. Nero d'Avola also offers dark silk and much fruit. This 2020 vintage represents the most classic example of little but good.