

Mamertino 2022

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 that is located within a Site of Community Interest to safeguard the flora, and is surrounded by a protected marine area.



FIRST VINTAGE
2013

DISTRICT OF VINEYARD
Milazzo (ME)

VINEYARD
La Baronia

WINERY
La Baronia



CERTIFIED
SOStain®



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: 5th and 6th September Nero D'Avola; 8th and 10th Nocera

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 2023.

ALCOHOL CONTENT: 13% vol.

TOTAL ACIDITY: 5,92 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 2022

Sicily and Planeta record a great quality 2022 harvest. An average production lower by about 12% (to be better defined in the different areas) and a dry summer which determined extremely healthy grapes, with a very low fungal load. A harvest that - despite extreme weather conditions - magically balanced out: the very heavy late autumn rains made up for the winter drought; the high average temperatures of June and July were offset by an ideal August - October. From chaos to peace. Paradoxically, the Northeast, Capo Milazzo, usually very generous with rainfall, showed more evidently the signs of a year with scarce rainfall, which was 30% less than the ten-year average and spread all year round. Here temperatures were more in line with the normal ones, except for June and July; a cool and rainy August preceded the typical month of the harvest - September - which was, on the contrary, dry. A vintage, therefore, not very easy for ripening, with a production of grapes just below the average.