

# Principi di Mola Mamertino Bianco DOC



**Name** Principi di Mola Mamertino Bianco DOC  
**Vintage** 2014  
**Origin** Sicily, Italy  
**Vine** Nero d'Avola, Nocera coltivate a contropalliera  
**Soil type** Medum calcareous  
**Planting density** 5000 per ha  
**Yeld per hectare** 70 q.li  
**Exposure** North-West  
**Altitude** 400/500 m.  
**Fermentation** stainless steel; 24-26°C; 8-10 days  
**Aging** 6 months in steel and 2 months in glass  
**Percentage of alcohol in volume** 13%  
**Service temperature** 16-18 °C  
**Color** Ruby red intense  
**Perfume** Floral, red berry fruits  
**Taste** Frank, pleasantly tannic  
**Match** Roasts and grilled meats, hard cheese

The Mamertino DOC has its roots in the past, especially in the Mamertines' past. They were mercenaries coming from Campania, devotees to the Oscan good Mamerte (corresponding to the latin Mars), enlisted by Agatocle - tyrant of Siracusa - between the end of IV and the beginning of the III century a.C. and remained for a long time in Sicily, contributing also to the success of Rome on Carthage during the first Punic war.

After the war activities, some Mamertines continued the traditional agricultural activities of the territory and planted in the hilly areas adjacent to Milazzo a valuable vine, from whose fruit was born one of the wines most appreciated by the Romans. In fact, the Mamertino trade was very flourishing, especially among the Roman patricians and not only, which is why it became a very sought-after wine. His goodness was such that Julius Caesar tells in the "De Bello Gallico" to have offered it to his guests during the banquet held to celebrate his third consulate. Even Pliny the Elder expressed himself positively on the Mamertino, calling it a wine worthy of the table of the Emperors.

Present and past are held together in the Mamertino Rosso DOC, which wears the glass of an intense ruby red.

The intensity and fineness of the large bouquet fills the nose with elegant notes of wild berries, cherry, strawberry, raspberry and floral notes of rose and violet. Lately, you will feel spicy aromas of cloves, pink pepper and star anise, in addition to the mineral note that confirms the territory in which it is produced. Finally, a pleasant flavour of toasted almond and nuts emerges at the end of the drink.

The taste is warm, round and dry, but with lively acidity and interesting salt and the correct presence of thick and silky tannins. In the mouth, it confirms himself as intense and fine as in the nose and these pleasant fragrances persist for a medium-long time.