

Planeta

The Planeta Mamertino revives an ancient Sicilian tradition, offering a captivating blend of Nero d'Avola and Nocera, loved by Julius Caesar himself!

PLANETA



Alcohol :13,50 %

Composition: 60% Nero d'Avola, 40% Nocera

Mamertino 2019

Sicily, Italy

Region and Vineyards

The **Mamertino DOC** has a history dating back to 289 B.C., originally produced by the proud people of the Mamertini. The **La Baronia** vineyard, located near **Capo Milazzo** at **40 meters above sea level**, is Planeta's smallest winery. This 8-hectare vineyard is surrounded by 20 hectares of ancient olive groves and benefits from **alluvial soils** that are loose, dark, and deep, with a moderate amount of granite and rich silt content. A layer of mixed volcanic ash, blown in from Etna, lies at about 50-60 cm deep, adding to the soil's complexity.

Planeta's commitment to environmental sustainability is evident in their organic agriculture practices and the SOStain® protocol. Ground cover with barley, vetch, oats, and wildflowers increases organic material and nitrogen content, enhancing the soil's vitality. Plant health is maintained with minimal use of sulfur and copper, and natural defenses like zeolite, kaolin, and vegetable extracts.

Winemaking

This **vintage** began with the hand harvesting of Nero d'Avola from **September 6th to 9th** and Nocera from **September 11th to 13th**. The grapes were gathered into small crates and, upon arrival at the winery, were selected, destemmed, and fermented in stainless steel vats. The grapes remained on the skins for **14-17 days** at around 25 °C, with repeated pump-overs. After soft pressing and racking, the wine underwent malolactic fermentation in stainless steel.

The wine was then matured for **12 months in 25 hl casks**, and bottled in May. **The final blend consists of 60% Nero d'Avola and 40% Nocera, producing a balanced and expressive wine**.

Tasting Notes

- **Color:** Intense and brilliant red with violet reflections.
- **Aroma:** Explosive aromas of **Mediterranean maquis**, **blue fruit**, and **jam**.
- **Palate:** Dense but not excessive tannins, well integrated with the wood. **It offers a lively palate with a full-bodied, rounded finish and notes of mulberry**.

VOYAGEURS DU VIN

DISTRIBUTED BY

WWW.VOYAGEURSDUVIN.COM

PLANETA

Mamertino 2019

Did you know?

The Mamertino DOC, **praised by ancient figures such as Pliny and Julius Caesar**, is produced at the historic site of Mylae (Milazzo). Planeta collaborates with the Fondazione Barone Lucifero, the landowner, to finance socio-cultural and assistance activities for local children at La Baronia .

Wine Pairing Ideas

- **Home-Made Starters:** Perfect with a variety of homemade appetizers, enhancing their flavors with its rich profile.
- **Pasta with Ragoût:** Complements the hearty and savory notes of a traditional meat ragoût.
- **Artichokes Cooked Any Way:** Versatile enough to pair well with the unique flavors of artichokes, whether grilled, steamed, or roasted.
- **Lamb and Grouper Casserole:** Balances the robust flavors of lamb and the delicate taste of grouper, creating a harmonious culinary experience.



Robert Parker (RP) : 92 Points (2018)

This wine shows a bright bouquet that is driven by loads of fresh fruit. The Planeta 2018 Mamertino is redolent of fresh summer cherry, dried raspberry and wild plum. This release of about 20,000 bottles represents a traditional blend of 60% Nero d'Avola and 40% Nocera, whose tannic impact is light. The wine presents an accessible and highly drinkable approach with your favorite southern Italian pasta dish.