

Giulio Cesare Mamertino 6/83334



Region: Sicilia

Type of wine: Red

Grape variety: Nero d'Avola 60%, Nocera 40%

Classification: DOC

Alcohol: 14%vol.

Pairing: Red meats, first courses of land, cheeses, white meats

Service temperature: 18-20°.

Note: Contains sulfites

The tasting: The Giulio Cesare Mamertino Rosso di Cambria is limpid and bright ruby red with garnet reflections. The nose opens with enveloping notes of raspberry, blackberry, cherry in alcohol and plum jam, then it is enriched with hints of vanilla, cocoa, medicinal herbs, leather and tobacco. On the palate it is warm and soft, balanced by beautiful freshness and fine tannins. Very interesting the combination with the Greek Moussaka of eggplant and meat.

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