

MAMURRA

HISTORICAL NOTES

Mamura is the synthesis of the deep connection between the historical roots of a territory and the winemaking inspiration of an ancient and virtuous local grape variety.

The name is inspired by the historic entrance gate to Itri, Porta Mamurra, which bears engraved stone figures of snakes and Latin inscriptions.

GRAPE VARIETY AND PRODUCTION AREA

100% Abbuoto.

The grapes are sourced from the vineyards of Itri, at an altitude of approximately 300 meters above sea level, on clayey-calcareous soil with a robust structure. Here, the sea breeze from the seas of Sperlonga and Gaeta promotes its growth.

VINEYARD CULTIVATION AND WINEMAKING

We employ the Guyot training system, with a planting density of 4000 vines per hectare, resulting in an approximate yield of 70 quintals per hectare. Winemaking involves white vinification from Abbuoto grapes with very brief skin maceration. Fermentation occurs in stainless steel tanks at controlled temperatures.

HARVEST TIME Late September.

BOTTLES PRODUCED 2000.

ORGANOLEPTIC CHARACTERISTICS

Appearance: Delicate cherry red in color.

Aroma: On the nose, delicate notes of rose petal merge with hints of blood orange and grapefruit.

Palate: The taste is saline, mineral, and fresh, with nuances of flowers and citrus.

GASTRONOMIC PAIRINGS

Its characteristics make it easy to pair with fish, shellfish, and mollusks. It's also worth trying with a tasty contemporary pizza.

SERVICE TEMPERATURE 12°C.