



# Mamari

Terre Siciliane  
Indicazione Geografica Protetta

*Widely grown in Sicily since the late 90ies. The best grapes are cultivated at an altitude of minimum 400 mt. a.s.l. The favourite production of Sicilian winemakers, including our winery, is a fresh type of Sauvignon Blanc, vinified in stainless steel.*



## VINEYARD

*Type of wine: Dry white.*

*Grape variety: Sauvignon Blanc 100%.*

*Production area: Western Sicily.*

*Training and pruning systems: Controspalliera, guyot-pruning system.*

*Altitude: 550/600 mt. a.s.l.*

*Vines per ha: 5500.*

*Yield per ha: 70 ql.*

*Harvest period: August.*

## VINIFICATION

*Fermentation: Stainless steel.*

*Refinement: Stainless steel, 6 months in bottle.*

*Alcohol: 12,5% vol.*

## TASTING NOTES

*Light straw yellow colour. Notes of green pepper, tomato leaves, basil. Hints of exotic fruits like pineapple and banana and flowers like elder, broom, hawthorn.*

## FOOD TIPS

*Hot and cold appetizers based on fish, perfect with sushi and sashimi. Excellent with thin slices of raw fish, oysters, white meat, fried or grilled mushrooms. Best served with meals based on tomatoes, courgettes and peppers.*

*Serving temperature: 12-15°C*

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