



CAMBRIA

THE MAGNIFICENCE

MASTRONICOLA NOCERA

With this Gran Cru of the Furnari hills the dream of the Cambria company has become reality: to revive the real Nocera of the Mastronicola estate, a fine grape variety which was Julius Caesar's favourite. This precious jewel of distinguished finesse, obtained from an advanced vinification process and a careful ageing phase in barriques, will touch you with its uniqueness, its softness, its authenticity and for its unmistakable and persistent aroma. Mastronicola has got the charm of an Emperor, ready to conquer the future.

Production area: Furnari, Mastronicola estate

Grape variety: 100% Nocera

Classification: Protected Geographical Indication (IGP) Nocera

Soil: medium-textured soil, traces of limestone

Altitude: 110 metres above sea level

Vineyards: Guyot trained, green harvest is performed with the removal of approximately 40% of grapes

Average yield: 40-60 ql/Ha

Plants per hectare: 4,000

Harvest: manual, mid September

Vinification: Grapes are macerated at controlled temperature, 12°C for the first 24 hours. Then temperature is allowed to go up slowly until it reaches 28°C. Maceration time can vary. After being devatted, grapes are soft pressed

Ageing: in French oak barrels of capacity ranging from 225 lt up to 3000 lt for about 14 months. After bottling, bottle ageing at controlled temperature for about six months

Tasting:

Colour: intense purple red

Aroma: cocoa, vanilla and black pepper

Flavour: warm, mouth-coating and tannic

Alcohol content: 14.5% vol.

Serving temperature: between 18°C and 20°C.

Recommended glass: large stemmed glass. It is recommended to allow the wine to breathe for at least two hours before serving

Recommended with: red meat dishes, mature cheese. Perfect with Sicilian black swine in tomato sauce

Storing: in cool rooms at a temperature of 14°C - 16°C.

Bottle: 75 cl Bordeaux-type bottle

