

**Ughna nica**  
SICILIA



In the Sicilian dialect “Nica” means small. “Vigna nica” is a small winery that produces organic wine with great passion and hard work. We planted the first vineyard of 2 Hectare (23919.8 square yards) expanding year after year to 5 hectares (59799.5 square yards). Our vineyards are located in Messina District overlooking the Aeolian Islands. We are part of The **Mamertino D.O.C.** area, (D.O.C. mean Denominazione di Origine Controllata, refer to government guarantees of the wines’ origins). This type of D.O.C. has a long history and was one of the favourite of the Roman emperor Giulio Cesare. The wines are handcrafted and produced with organic and biodynamic methods, this because we love to experiment while we are learning and better understanding our land always keeping in mind the respect of nature. Our wines are artisanal products that means each vintage will never be the same of the previous one because every plant and every year is different ... and this is exactly what makes our cellar unique.



# *Aeolian Islands*



# The Tindari Monastery



*A Paradise.....*



# *The Vineyard*

## **WHERE THE RED DOC MAMERTINO AND IGT POMARAZZO WINES ARE BORN**

**Area under wine:** 4 ha

**Grape variety:** Nero D'Avola; Nocera; Nerello Mascalese,

**Production area:** Furnari (ME), Sicily, Italy

**Exposure:** North-South/East

**Type of soil:** medium texture, clay

**Vine density:** 4.500 plants/ha

**Altitude above the sea level:** 300 metres

**Yield for hectare:** 40/50 quintals of grapes

**Training system:** Cordon spur

**Organic:** certified by Suolo e Salute ([www.suoloesalute.it](http://www.suoloesalute.it))

# *The Vineyard*

## **WHERE THE MAMERTINO GRILLO ANSONICA IS BORN**

**Area under wine:** 0,5 ha (from 2019 will be 1,50 ha)

**Grape variety:** Grillo and Ansonica (or Inzolia)

**Production area:** district Manno, Barcellona P.G. (ME), Sicily, Italy

**Exposure:** North-South

**Type of soil:** medium texture, clay

**Vine density:** 4.500 plants/ha

**Altitude above the sea level:** above sea level

**Yield for hectare:** 40/50 quintals of grapes

**Training system:** Cordon spur

**Organic:** certified by Suolo e Salute ([www.suoloesalute.it](http://www.suoloesalute.it))



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# THE BIODYNAMIC PREPARATION

*Known as cow horn manure, preparation 500 is basically fermented cow dung.*

*It is the basis for soil fertility, and the renewal of degraded soils..*

It is used in small quantities at the rate of **25 grams in 13 litres of water per acre.**

It is stirred for one hour making a vortex or crater in one direction and then reversing the direction and making a vortex in the other direction





***The stirred preparation can then be sprinkled with a whisk brush over the land.***

# Grapes hand-picked



*Finally....*



*In the winery...*

**Delestage** is a two-step “rack-and-return” process in which fermenting red wine juice is separated from the grape solids by racking and then returned to the fermenting vat to re-soak the solids. This step is then repeated daily. During delestage racking, the cap slowly falls to the bottom of the vat while the wine is allowed to drain completely under the weight of the grape solids. Once the wine is completely racked, a portion of the grape seeds is removed to avoid imparting the harsh tannins in seeds to the wine. The benefits of delestage are higher concentration of fruity flavors, softer tannins and more stable color .



**The red Mamertino DOC 2016** is a pure wine that only stainless steel can make. However the simplicity is not possible for everyone and the long wait of 24 months of aging is its strength. With no frills or virtuosities, naturally from simplicity, a perfect balance takes place.

**The wine:** Mamertino

**Denomination:** D.O.C. Mamertino Rosso

**Vintage:** 2016

**Grape Variety:** Nero D'avola, Nocera, Nerello Mascalese

**Agriculture:** Organic with use of bio-dynamic treatment, no chemical intervention.

**Harvest:** Manual in wooden crates.

**Oenologist:** Alessandro Pensabene

**Vinification:** Long maceration of the skins at a controlled temperature of 24°C, followed by malolactic fermentation.

**Aging:** 24 months in stainless steel.

**Colour:** A vibrant ruby red colour with tones of violet

**Nose:** Fruity aroma with a hint of blueberry

**Taste:** Full bodied and tannin rich flavour. Balanced

**Alcohol:** 14%



**The Mamertino Grillo-Ansonica DOC 2018** was born in a small vineyard, near the sea, opposite the Aeolian Islands. The sun, the heat and the cool sea breeze wrap around this wine like a gentle hug.

**The wine:** Mamertino

**Denomination:** D.O.C. Mamertino Grillo-Ansonica

**Vintage:** 2018

**Grape Variety:** Grillo, Ansonica (or Inzolia)

**Agriculture:** Organic with use of bio-dynamic treatment, no chemical intervention.

**Harvest:** Manual in wooden crates.

**Oenologist:** Alessandro Pensabene

**Vinification:** Gentle pressing and subsequent fermentation at a controlled temperature in stainless steel tanks. Refining process in bottles for approx. three months.

**Aging:** In stainless steel with batonnage of the best sediments.

**Colour:** Pale yellow with a hint of green

**Nose:** Varietal and citrus with a light fruity scent.

**Taste:** Mellow impact, velvety wood tannins that give a perfect balance.

**Alcohol:** 13 %



## **MAMERTINO ROSSO RISERVA D.O.C. 2014**

Tasting the Red Mamertino Riserva 2013 of the Vigna nica means stopping time and getting lost in an elegance of flavours which emanate thanks to the long aging in wood. Savouring, sip by sip, not only a wine fit for a special dish, but also the long wait and hard work by the people who, with great satisfaction, produced it.

**The wine:** Mamertino

**Denomination:** D.O.C. Mamertino Rosso Riserva

**Vintage:** 2014

**Grape Variety:** Nero D'avola, Nocera, Nerello Mascalese

**Agriculture:** Organic with use of bio-dynamic treatment, no chemical intervention.

**Harvest:** Manual in wooden crates.

**Oenologist:** Alessandro Pensabene

**Vinification:** Long maceration of the skins at a controlled temperature of 24°C, followed by malo-lactic fermentation.

**Aging:** 12 months in 3.5 hl barrels of French oak.

**Colour:** Intense ruby red.

**Nose:** The tertiary aromas from long aging in barrels are highlighted with sweet touches, with hints of plum and cherry jam in the background.

**Taste:** Mellow impact, velvety wood tannins that give a perfect balance.

**Alcohol:** 14%



# Vinitaly 2018 Sicilian Best Start Up



# Concours Mondial Bruxelles 2019 Silver Medal







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