



TECHNICAL SHEETS
MANDRAROSSA WINES

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GRECANICO DORATO COSTADUNE

A golden wine redolent of orange blossom

White Sicilia DOC



100% Grecanico



Espalier-grown and guyot-pruned, planting density is of 4000-4500 plants/ha.



Mainly limestone soils



Vineyards are stretched along south and south-east facing hills, 80-300 mt above sea level



4th week of August



12% vol



0,75 L



VINIFICATION

After cryomaceration at 5-8°C for 4-6 hours, the grapes ferment for 15\20 days at 16-18°C for 4 months in steel vats.

TASTING NOTES

The wine is straw-yellow with vivid green reflections. On the nose it has notes of orange blossom and citrus fruits, as lemon and citron and light scents of thyme. On the palate it is fresh and sapid.

PAIRINGS

Fish starters, vegetables tabbouleh, sauteed clams.

VINTAGE: 2019





GRILLO COSTADUNE

The Sicilian white par excellence, conveying the aromas of this island

White Sicilia DOC



100% Grillo



Espalier-grown and guyot-pruned, planting density is of 4000-4500 plants/ha.



Sand limestone soils



Vineyards are stretched along south and south-east facing hills, 80-250 mt above sea level



4th week of August



12% vol



0,75L



VINIFICATION

After cryomaceration at 5-8°C for 4-6 hours, the grapes ferment for 15\20 days at 16-18°C in steel vats. Maturing for 4 months in steel vats.

TASTING NOTES

The wine is straw-yellow with green reflections. On the nose it is intense and vibrant with scents of fruits and sicilian citrus fruits as loquat, prickly pear, grapefruit and notes of basil. On the palate it is fresh intense and pleasant.

PAIRINGS








Grilled vegetables, pasta with seafood, roasted swordfish.

VINTAGE: 2019

PERRICONE ROSE' COSTADUNE

A fresh and elegant Rosè capturing the fragrance of spring

Rosé Terre Siciliane IGT

-  100% Perricone
-  Espalier-grown and guyot-pruned, planting density is of 4300-4700 plants/ha.
-  Medium-textured clay soils
-  Vineyards are stretched along south facing hills, 100-250 mt above sea level
-  4th week of August
-  12,5% vol
-  0,75 L



VINIFICATION

After cryomaceration at 5-8°C for 4-6 hours, the grapes ferment for 15-20 days at 16-18°C. Maturing for 4 months in steel vats.

TASTING NOTES

The wine is cherry pink in colour. On the nose it has notes of rose, cherry, raspberry and strawberry. Round and long, on the palate it is elegant, with a very clear finale

PAIRINGS

Cold cuts, cheeses, pasta with ragout, beef tagliata

VINTAGE: 2019



FIANO CIACA BIANCA

A timeless white wine enjoyed throughout the world

White Sicilia DOC



100% Fiano



Espalier-grown and guyot-pruned, planting density is of 4000-4500 plants/ha.



Mainly clay sand soils



Vineyards are stretched along south and south-east facing hills, 150-350 mt above sea level



1st week of September



13% vol



0,75 L



VINIFICATION

After cryomaceration at 5-8°C for 4-6 hours, the grapes ferment for 15\20 days at 16-18°C. Maturing for 4 months in steel vats.

TASTING NOTES

The wine is straw-yellow with green reflections. On the nose it has notes of jasmine, basil and grapefruit, sensations of tomato leaf and fresh laurel leaves. On the palate it is mineral and sapid, with scents of aromatic herbs as oregano and mint.

PAIRINGS

Cheeses, seafood hors d'oeuvres, rice salads.

VINTAGE: 2019



VIOGNIER LE SENIE

A striking international variety in Sicily

White Sicilia DOC

-  100% Viognier
-  Espalier-grown and guyot-pruned, planting density is of 4300-4700 plants/ha.
-  Medium-textured soils
-  Vineyards are stretched along south and south-east facing hills, 150-350 mt above sea level
-  3rd week of August
-  13% vol
-  0,75 L



VINIFICATION

After cryomaceration at 5-8°C for 4-6 hours, the grapes ferment for 15\20 days at 16-18°C. Maturing for 4 months in steel vats.

TASTING NOTES

The wine is yellow with golden reflections. On the nose it has notes of ripe fruits as loquat, yellow peach and apricot. On the palate it is full and pulent, with fruity aromas, a delicate minerality and notes of bitter almond as the finish.

PAIRINGS

Grilled swordfish, couscous, shrimp tempura.

VINTAGE: 2019



CHARDONNAY LAGUNA SECCA

A timeless white wine enjoyed throughout the world

White Sicilia DOC



100% Chardonnay



Espalier-grown and guyot-pruned, planting density is of 4000-4500 plants/ha.



100% limestone soils



Vineyards are stretched along south and south-east facing hills, 150-350 mt above sea level



1st week of August



13,5% vol



0,75L



VINIFICATION

After cryomaceration at 5-8°C for 4-6 hours, the grapes ferment for 15\20 days at 16-18°C. Maturing for 4 months in steel vats.

TASTING NOTES

The wine is straw-yellow with golden-green reflections. On the nose it has notes of orange peel, oleander and embracing, with a marked minerality and persistence.

PAIRINGS

Pasta with clams, roasted king prawns, grated mussels

VINTAGE: 2019



URRA DI MARE

Sauvignon blanc progeny of the sea breeze

White Sicilia DOC



100% Sauvignon Blanc



Espalier-grown and guyot-pruned, planting density is of 4000-4500 plants/ha.



Medium-textured clay soils



Vineyards are stretched along south and south-west facing hills, 80-350 mt above sea level



1st week of August



12% vol



0,75 L, 1,50 L



VINIFICATION

After cryomaceration at 5-8°C for 4-6 hours, fermentation and ageing take place in steel tanks for 3 months, then in the bottle for 4 months.

TESTING NOTES

The wine is straw-yellow with bright golden reflections. The aroma is intense, with notes of citrus fruits, peach, apricot and scents of mint and basil. On the palate it has a good harmony between fruity aroma and minerality, with a fresh and persistent finale.

PAIRINGS

Oysters, fish salad, grilled fish. **VINTAGE: 2019**



TIMPEROSSE

Single-variety Petit Verdot, another side of Sicily

Red Terre Siciliane IGT



100% Petit Verdot



Espalier-grown and guyot-pruned, planting density is of 4000-4500 plants/ha.



Medium-textured sand soils



Vineyards are stretched along south facing hills, 100-250 mt above sea level



4th week of August



13,5% vol



0,75 L, 1,50 L



VINIFICATION

After a maceration and fermentation for 4-6 days at 18-22°C, fermentation and ageing take place in steel tanks for 3 months, then in the bottle for 4 months.

TASTING NOTES

The wine is intense ruby-red in colour with purplish reflections. The aroma is intense with elegant notes of red fruits as black mulberries and plums and aromatic herbs as rosemary and sage. On the palate it is young and vivid, with soft and gentle tannins.

PAIRINGS

Cheeses, seared tuna, backed chicken. **VINTAGE:**

2019



BERTOLINO SOPRANO

An authentic Grillo, elegance and mineral

White Sicilia DOC



100% Grillo



Espalier-grown and guyot-pruned, (conservative method), is of 3960 plants/ha.



Limestone soils



Vineyards are stretched along south-west facing hills, 147 mt above sea level



3rd week of August



12,5% vol



0,75 L, 1,50 L



VINIFICATION

After cryomaceration at 5-8°C for 4-6 hours, it ferments for 15-20 days at 16-18°C. Maturing for 1 month in steel and concrete vats. Refinement requires 11 months in large barrels.

TASTING NOTES

Floreal scents combined with slightly herbaceous notes and intense aroma of white peach and citron; on the palate it has a good acidity rendering it fresh and sapid.

PAIRINGS

Vegetables and legume soups, baked fish with potatoes, pasta with tuna bottarga.

VINTAGE: 2018



TERRE DEL SOMMACCO

An uncompromising Nero d'Avola, from calcareous soils

Red Sicilia DOC



100% Nero d'Avola



Espalier-grown and guyot-pruned, (conservative method), is of 4000 plants/ha.



Limestone soils



Vineyards are stretched along south-west facing hills, 310 mt above sea level



1st week of September



14% vol



0,75 L, 1,50 L



VINIFICATION

After cryomaceration at 5-8°C for 4-6 hours, it ferments for 15-20 days at 16-18°C. Maturing for 1 month in steel and concrete vats. Refinement requires 11 months in large barrels.

TASTING NOTES

Floreal scents combined with slightly herbaceous notes and intense aroma of white peach and citron; on the palate it has a good acidity rendering it fresh and sapid.

PAIRINGS

Vegetables and legume soups, baked fish with potatoes, pasta with tuna bottarga. **VINTAGE: 2017**



CALAMOSSA

Perfectly sparkling as an aperitif

Sparkling White Terre Siciliane IGT



Local white grapes



Espalier-grown and guyot-pruned, planting density is of 4300-4700 plants/ha.



Clay limestone soils



Vineyards are stretched along south-east facing hills, 80-250 mt above sea level



2nd week of September



12% vol



0,75 L



VINIFICATION

After cryomaceration at 5-8°C for 4-6 hours, grapes ferments for 15-20 days at 16-18°C. Ageing lasts about 6 months in steel tanks.

TASTING NOTES

This straw-yellow wine emanates fresh aromas of acacia and wisteria flowers, in harmony with delicate notes of honey. The taste is fresh and pleasant, thanks to its balance between sugars and acidity rendering it a harmonious and persistent wine.

PAIRINGS

Perfect as an aperitif, octopus salad, vegetables omelette, fried squids. **VINTAGE: 2019**



CHENIN BLANC BRUT

For all the moments of conviviality

Brut sparkling wine
Charmat method
Terre Siciliane IGT



100% Chenin Blanc



Espalier-grown and guyot-pruned,
planting density is of 4500-5000 plants/ha.



Medium-textured soils tending to limestone



Vineyards are stretched along south facing hills,
100-400 mt above sea level



2nd week of August



11,5% vol



0,75L



VINIFICATION

After cryomaceration at 5-8°C for 4-6 hours, grapes ferments for 15-20 days at 16-18°C. Ageing takes place in steel containers for 6 months, then in the bottle for 3 months.

TASTING NOTES

This wine is straw-yellow and has a fine, intense and persistent perlage. Its aroma is strong and fresh, with notes of jasmine, citrus fruits, apricot and a fragrant shade of bread crust and yeasts.

PAIRINGS

Perfect as an aperitif, excellent with sushi, appetizers and pasta with seafood. **VINTAGE: 2019**





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