



MANDRAROSSA

VIOGNIER

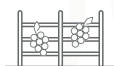
A bright white wine
with an apricot aroma.



White Sicilia DOC



100% Vioignier



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



Mainly silty sand soils



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



4th week of august



13,5% vol



0,75 L

Vinification

After cryomaceration at 5-8°C for 4/6 days, the must
ferments 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 opulent, with fruity aromas, a
delicate minerality and notes of bitter almond as the finish.

Serving temperature

10-12 °C

Pairings

Grilled swordfish, couscous, shrimp tempura.