



**MANDRAROSSA**

MANDRAROSSA IS THE CLEAR  
AND AUTHENTIC EXPRESSION  
OF SICILY'S NEW FACE IN  
WINE GROWING.





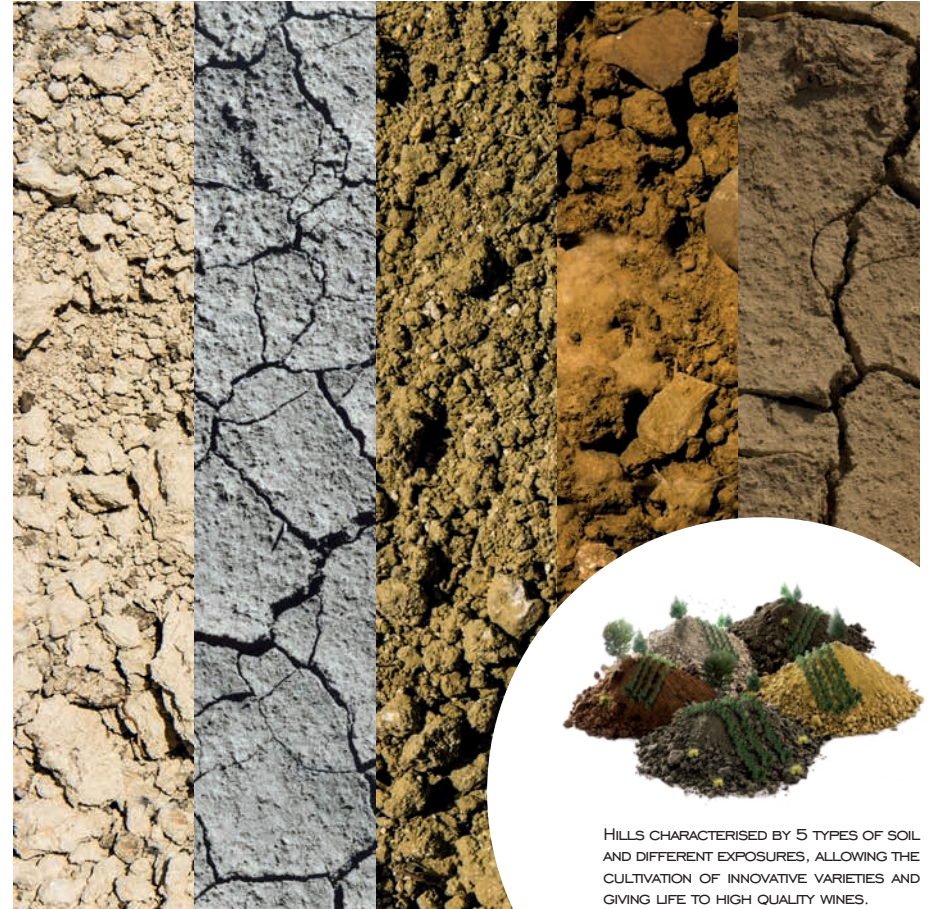
# TERRITORY

MANDRAROSSA VINEYARDS LIE ALONG THE SOUTHWESTERN COAST OF SICILY, IN MENFI, AN UNSPOILED TERRITORY CHARACTERISED BY CLIMATIC CONDITIONS IDEAL FOR VITICULTURE: INTENSE LIGHT, MILD TEMPERATURES AND SEA BREEZES.





# INNOVATION AND RESEARCH FOR EXCELLENCE







MANDRAROSSA  
INDIGENOUS VARIETALS

# ALL THE SCENTS OF THE ISLAND



## GRECANICO DORATO COSTADUNE

**TYPE OF WINE:** WHITE, SICILIA DOC

**GRAPES:** 100% GRECANICO DORATO

**ALCOHOL CONTENT:** 12% VOL

**BOUQUET:** INTENSE SCENTS OF ORANGE BLOSSOM AND CITRUS FRUIT, WITH MILD HINTS OF THYME

**CHARACTER:** FRESH AND ZESTY, PERFECT TO BE PAIRED WITH LIGHT CHEESE, FISH APPETIZERS, VEGETABLE TABBOULEH AND WHITE MEAT



## GRILLO COSTADUNE

**TYPE OF WINE:** WHITE, SICILIA DOC

**GRAPES:** 100% GRILLO

**ALCOHOL CONTENT:** 12% VOL

**BOUQUET:** VIBRANT HINTS OF SICILIAN CITRUS FRUIT, LOQUAT, GRAPEFRUIT AND BASIL

**CHARACTER:** FRESH, INTENSE AND PLEASANT, IT MATCHES PERFECTLY GRILLED VEGETABLES, FRESH CHEESE, LEGUME POTAGE AND WHITE MEAT



## ZIBIBBO SECCO COSTADUNE

**TYPE OF WINE:** WHITE,  
TERRE SICILIANE IGT

**GRAPES:** 100% ZIBIBBO SECCO

**ALCOHOL CONTENT:** 12% VOL

**BOUQUET:** PLEASANT SCENTS OF ORANGE BLOSSOMS, CITRUS FRUIT AND WHITE PEACHES

**CHARACTER:** FRESH AND MINERAL, IT PAIRS PERFECTLY WITH SEAFOOD STARTERS, SHELLFISH AND SMOKED FISH



## PERRICONE ROSÉ COSTADUNE

**TYPE OF WINE:** ROSÉ,  
TERRE SICILIANE IGT

**GRAPES:** 100% PERRICONE

**ALCOHOL CONTENT:** 12,5% VOL

**BOUQUET:** DELICATE HINTS OF  
ROSES, CHERRY, RASPBERRY  
AND STRAWBERRY

**CHARACTER:** ROUND AND LONG  
LASTING, IT GOES BEST WITH A  
SLICED BEEF, VEGETABLE SOUPS  
AND SEMI-AGED CHEESES

## FRAPPATO COSTADUNE

**TYPE OF WINE:** RED,  
TERRE SICILIANE IGT

**GRAPES:** 100% FRAPPATO

**ALCOHOL CONTENT:** 13% VOL

**BOUQUET:** WARM NOTES OF RED  
FRUIT AND SWEET SPICES

**CHARACTER:** SAVORY AND  
PERSISTENT, IT MATCHES WELL  
STARTERS AND FISH SOUPS, MEAT  
ROLLS, VEGETABLE OMELETS AND  
GRILLED CHICKEN



## NERO D'AVOLA COSTADUNE

**TYPE OF WINE:** RED, SICILIA DOC

**GRAPES:** 100% NERO D'AVOLA

**ALCOHOL CONTENT:** 13,5% VOL

**BOUQUET:** INTENSE HINTS OF  
BLACK CHERRIES, PLUMS AND  
RED MULBERRIES

**CHARACTER:** VELVETY AND  
CAPTIVATING, IT PAIRS PERFECTLY  
WITH COLD CUTS, HARD CHEESES,  
RED ROAST MEAT AND VEGETABLES  
FRITTERS







MANDRAROSSA  
INTERNATIONAL VARIETALS

# SICILIAN EXPRESSION OF INTERNATIONAL GRAPES





## FIANO CIACA BIANCA

**TYPE OF WINE:** WHITE, SICILIA DOC

**GRAPES:** 100% FIANO

**ALCOHOL CONTENT:** 13% VOL

**BOUQUET:** INTENSE AROMAS OF JASMINE, BASIL AND GRAPEFRUIT WITH MILD SENSATIONS OF TOMATO LEAF AND FRESH LAUREL

**CHARACTER:** MINERAL AND ZESTY, IT MATCHES FRESH CHEESES, FISH APPETIZERS, WHITE MEAT AND RICE SALADS



## VIOGNIER LE SÉNIE

**TYPE OF WINE:** WHITE, SICILIA DOC

**GRAPES:** 100% VIOGNIER

**ALCOHOL CONTENT:** 13% VOL

**BOUQUET:** SWEET SCENTS OF RIPE FRUIT SUCH AS LOQUAT, YELLOW PEACHES AND APRICOTS

**CHARACTER:** RICH AND FRUITY, IDEAL WITH WHITE MEATS AND FISH DISHES



## CHARDONNAY LAGUNA SECCA

**TYPE OF WINE:** WHITE, SICILIA DOC

**GRAPES:** 100% CHARDONNAY

**ALCOHOL CONTENT:** 13,5% VOL

**BOUQUET:** PLEASANT SCENTS OF ORANGE PEEL, OLEANDER FLOWER AND RIPE PRICKLY PEARS

**CHARACTER:** POWERFUL AND MOUTH FILLING, WITH GOOD MINERALITY AND A LONG FINISH, IT MATCHES PASTA DISHES WITH FISH, SEMI HARD CHEESES AND ROASTED PRAWNS



## SYRAH DESERTICO

**TYPE OF WINE:** RED, SICILIA DOC

**GRAPES:** 100% SYRAH

**ALCOHOL CONTENT:** 13,5% VOL

**BOUQUET:** FLORAL AND FRUITY,  
WITH HINTS OF CAROBS, FIGS AND  
LAVENDER

**CHARACTER:** STRUCTURED AND  
INTENSE, IT PAIRS PERFECTLY WITH  
GRILLED VEGETABLES, SEMI-AGED  
CHEESES, OVEN-BAKED PASTA AND  
MEAT RAGOUT

## MERLOT RUPENERA

**TYPE OF WINE:** RED, SICILIA DOC

**GRAPES:** 100% MERLOT

**ALCOHOL CONTENT:** 13,5% VOL

**BOUQUET:** INTENSE NOTES OF  
PLUMS, QUINCE JELLY, BROOM AND  
ROSEMARY

**CHARACTER:** SAVORY AND WARM,  
IT MATCHES PERFECTLY CHEESES  
AND WILD BOAR



## CABERNET SAUVIGNON SERRA BRADA

**TYPE OF WINE:** RED, SICILIA DOC

**GRAPES:** 100% CABERNET  
SAUVIGNON

**ALCOHOL CONTENT:** 13,5% VOL

**BOUQUET:** DELICATE BALSAMIC  
SCENTS OF SAGE, ROSEMARY AND  
EUCALYPTUS

**CHARACTER:** SOFT AND BALANCED,  
PERFECT TO BE PAIRED WITH RED  
ROAST MEAT, BAKED POTATOES,  
COLD CUTS, GAME AND HARD  
CHEESE







MANDRAROSSA  
INNOVATIVI

# SICILY BEYOND CLICHÉS: INNOVATION



## URRA DI MARE

**TYPE OF WINE:** WHITE, SICILIA DOC

**GRAPES:** 100% SAUVIGNON BLANC

**TERROIR:** CLAYEY AND MEDIUM-TEXTURED SOILS

**VINEYARDS:** 4000-4500 PLANTS/HA

**VINIFICATION:** FERMENTATION AND AGEING TAKE PLACE IN STEEL TANKS FOR 3 MONTHS, THEN IN THE BOTTLE FOR 4 MONTHS

**ALCOHOL CONTENT:** 12% VOL

**BOUQUET:** CITRUSY NOTES, WITH SCENTS OF MINT AND BASIL

**CHARACTER:** FRESH, AROMATIC AND PERSISTENT. IT MATCHES PERFECTLY SEAFOOD AND GRILLED FISH

## TIMPEROSSE

**TYPE OF WINE:** RED, TERRE SICILIANE IGT

**GRAPES:** 100% PETIT VERDOT

**TERROIR:** MEDIUM-TEXTURED AND SANDY SOILS

**VINEYARDS:** 4000-4500 PLANTS/HA

**VINIFICATION:** FERMENTATION AND AGEING TAKE PLACE IN STEEL TANKS FOR 3 MONTHS, THEN IN THE BOTTLE FOR 4 MONTHS

**ALCOHOL CONTENT:** 13,5% VOL

**BOUQUET:** SWEET NOTES OF BLACK MULBERRIES AND PLUMS, WITH SCENTS OF ROSEMARY AND SAGE

**CHARACTER:** YOUNG, LIVELY, WITH SOFT AND GENTLE TANNINS, PERFECT TO BE PAIRED WITH CHEESE, ROASTED TUNA, WHITE MEAT







0,75LT

1,50LT

## BONERA

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**TYPE OF WINE:** RED, SICILIA DOC

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**GRAPES:** 50% NERO D'AVOLA  
50% CABERNET FRANC

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**TERROIR:** SILTY-SANDY SOILS

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**VINEYARDS:** 4000-4500 PLANTS/  
HA

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**VINIFICATION:** FERMENTATION TAKES  
PLACE IN STEEL TANKS, AGEING IN  
BARRIQUE FOR 3 MONTHS AND THEN  
IN THE BOTTLE FOR 4 MONTHS

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**ALCOHOL CONTENT:** 13,5% VOL

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**BOUQUET:** INTENSE HINTS OF  
RED AND DRIED FRUIT SUCH  
AS PLUMS AND ALMONDS

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**CHARACTER:** INTENSE AND FULL-  
BODIED, WITH SILKY AND SWEET  
TANNINS, IT MATCHES PERFECTLY  
AGED CHEESES, ROASTED AND  
GRILLED RED MEATS

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## CAVADISERPE

**TYPE OF WINE:** RED, TERRE SICILIANE IGT

**GRAPES:** 60% MERLOT  
40% ALCANTE BOUSCHET

**TERROIR:** MEDIUM-TEXTURED  
AND LIMESTONE SOILS

**VINEYARDS:** 4000-4500 PLANTS/HA

**VINIFICATION:** FERMENTATION TAKES  
PLACE IN STEEL TANKS, AGEING IN  
BARRIQUE FOR 6 MONTHS, THEN  
IN THE BOTTLE FOR 3 MONTHS

**ALCOHOL CONTENT:** 14% VOL

**BOUQUET:** SCENTS OF PRUNE AND PLUM  
JAM, AROMATIC HERBS AND SPICES

**CHARACTER:** INTENSE AND WELL-  
BALANCED, PERFECT TO BE PAIRED WITH  
LAMB RIBS AND ROAST POTATOES

## SANTANNELLA

**TYPE OF WINE:** WHITE, TERRE SICILIANE IGT

**GRAPES:** 70% FIANO  
30% CHENIN BLANC

**TERROIR:** CLAYEY  
AND MEDIUM-TEXTURED SOILS

**VINEYARDS:** 4000-4500 PLANTS/HA

**VINIFICATION:** FERMENTATION TAKES  
PLACE IN STEEL TANKS, AGEING IN  
BARRIQUE FOR 4-6 MONTHS, THEN  
IN THE BOTTLE FOR 4 MONTHS

**ALCOHOL CONTENT:** 13,5% VOL

**BOUQUET:** SCENTS OF RIPE FRUIT,  
ALMONDS AND HAZELNUTS

**CHARACTER:** INTENSE AND FULL-BODIED,  
WITH A MINERALITY THAT MAKES IT VERY  
PLEASANT. IT PAIRS PERFECTLY WITH  
HARD CHEESE, WHITE MEATS,  
GRILLED VEGETABLES







MANDRAROSSA  
CARTAGHO

IDENTITY,  
SELECTION,  
EXCELLENCE



3,00LT

0,75LT

1,50LT

## CARTAGHO

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**TYPE OF WINE:** RED, SICILIA DOC

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**GRAPES:** 100% NERO D'AVOLA

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**TERROIR:** MEDIUM-TEXTURED,  
SANDY SOILS

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**VINEYARDS:** 4500 PLANTS/HA

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**VINIFICATION:** THE GRAPES ARE  
MACERATED FOR 8-10 DAYS  
AT 22-25 °C. AGEING TAKES  
PLACE IN BARRIQUE FOR 12  
MONTHS, THEN IN THE  
BOTTLE FOR 4 MONTHS

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**ALCOHOL CONTENT:** 14% VOL

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**BOUQUET:** INTENSE SCENTS OF  
WILD BLACKBERRIES AND RIPE  
MORELLO CHERRIES

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**CHARACTER:** INTENSE AND  
STRUCTURED, IT GOES BEST WITH  
RED ROAST MEAT, BRAISED MEAT,  
GAME AND HARD CHEESE

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MANDRAROSSA  
VINI DI CONTRADA

THE BEST  
LIMESTONE SOIL  
EXPRESSION





## BERTOLINO SOPRANO

**TYPE OF WINE:** WHITE, SICILIA DOC

**GRAPES:** 100% GRILLO

**YEAR:** 2017

**TERROIR:** THE VINEYARDS ARE STRETCHED ALONG SOUTH-WEST FACING HILLS, 147 MT ABOVE SEA LEVEL, ON LIMESTONE SOILS

**VINEYARDS:** 3.960 PLANTS/HA.

**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

**ALCOHOL CONTENT:** 12,5% VOL

**BOUQUET:** FLORAL SCENTS COMBINED WITH SLIGHTLY HERBACEOUS NOTES AND INTENSE AROMAS OF WHITE PEACH AND CITRON

**CHARACTER:** ON THE PALATE IT HAS A GOOD ACIDITY RENDERING IT FRESH AND SAPID. IT PAIRS WELL WITH VEGETABLES AND LEGUMES, COLD AND HOT STARTERS. PERFECT WITH RABBIT LIVER AND SAUTÉ OFFAL

## TERRE DEL SOMMACCO

**TYPE OF WINE:** RED, SICILIA DOC

**GRAPES:** 100% NERO D'AVOLA

**YEAR:** 2016

**TERROIR:** THE VINEYARDS ARE STRETCHED ALONG SOUTH-WEST FACING HILLS, 310 MT ABOVE SEA LEVEL, ON LIMESTONE SOILS

**VINEYARDS:** 4000 PLANTS/HA

**VINIFICATION:** MACERATION AND FERMENTATION FOR 6/8 DAYS AT 22/25°C. MATURING FOR 8 MONTHS IN STEEL AND CONCRETE VATS AND 19 MONTHS IN LARGE BARRELS. REFINEMENT REQUIRES A MINIMUM OF 8 MONTHS IN THE BOTTLE.

**ALCOHOL CONTENT:** 14% VOL

**BOUQUET:** FRAGRANT AND PLEASANTLY FRUITY, WITH NOTES OF CHERRY, BLACKBERRY AND PANSY

**CHARACTER:** ON THE PALATE IT IS SOFT, FRUITY, WITH DELICATE TANNINS AND VIVID FRESHNESS. IT PAIRS WELL WITH BRAISED MEAT, BATTER-FRIED VEGETABLES, PARMIGIANA.





MANDRAROSSA  
SPECIALITÀ

VIVACITY,  
PERLAGE  
AND ELEGANCE



## CALAMOSSA WHITE SPARKLING

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**TYPE OF WINE:** WHITE SPARKLING,  
TERRE SICILIANE IGT

**GRAPES:** LOCAL WHITE GRAPES

**TERROIR:** CLAY-CHALKY SOILS

**VINEYARDS:** 4000-4200 PLANTS/HA

**VINIFICATION:** THE GRAPES ARE DESTEMMED AND COOLED TO 8°C, FOLLOWED BY A SOFT PRESSING. THE FIRST PORTION OF THE MUST IS DECANTED FOR ABOUT 36 HOURS, AFTER WHICH SELECTED YEASTS ARE ADDED. FERMENTATION TAKES PLACE MAINTAINING LOW TEMPERATURES (10-12°C) RESULTING IN A SLOW AND LONG PROCESS. AGEING LASTS ABOUT 6 MONTHS IN STEEL TANKS AT LOW TEMPERATURES TO PRESERVE THE AROMAS AND FRAGRANCES

**ALCOHOL CONTENT:** 12% VOL

**BOUQUET:** FRESH HINTS OF ACACIA AND WISTERIA FLOWERS WITH DELICATE NOTES OF HONEY

**CHARACTER:** FRESH AND PLEASANT THANKS TO A GOOD BALANCE BETWEEN SUGAR AND ACIDITY. IT IS A ROUND AND PERSISTENT WINE, EXCELLENT AS AN APERITIF. PAIRS WELL WITH FISH APPETIZERS AND MAIN COURSES

## CHENIN BLANC BRUT

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**TYPE OF WINE:** BRUT SPARKLING WINE MADE  
USING THE CHARMAT PROCESS  
TERRE SICILIANE IGT

**GRAPES:** 100% CHENIN BLANC

**TERROIR:** MEDIUM TEXTURED  
AND LIMESTONE SOILS

**VINEYARDS:** 4500-5000 PLANTS/HA

**VINIFICATION:** AFTER BEING DESTEMMED AND COOLED, THE GRAPES ARE SOFTLY PRESSED. THE FIRST FRACTION OF THE MUST IS DECANTED AND SELECTED YEASTS ARE SUBSEQUENTLY ADDED. AGEING TAKES PLACE IN STEEL CONTAINERS FOR 6 MONTHS, THEN IN THE BOTTLE FOR 3 MONTHS

**ALCOHOL CONTENT:** 11% VOL

**BOUQUET:** INTENSE SCENT OF JASMINE, CITRUS FRUIT, APRICOT AND A FRAGRANT HINT OF BREAD CRUST AND YEAST

**CHARACTER:** ROUND, ELEGANT AND MINERAL WITH A LONG AND LASTING FINISH. IT IS PERFECT AS AN APERITIF, IT PAIRS WELL WITH SUSHI, HORS D'OEUVRES AND FISH DISHES







## CALADEITUFI

### LATE HARVEST

**TYPE OF WINE:** LATE HARVEST MENFI DOC

**GRAPES:** 100% CHARDONNAY

**TERROIR:** MEDIUM-TEXTURED AND LIMESTONE SOILS

**VINEYARDS:** 4000 PLANTS/HA

**VINIFICATION:** THE GRAPES ARE PICKED BY HAND A MONTH AFTER THE HARVEST SEASON, IN THE SECOND WEEK OF SEPTEMBER. AFTER STALK-STRIPPING AND COOLING, THE GRAPES ARE PRESSED GENTLY. FERMENTATION AND AGEING TAKE PLACE IN STEEL CONTAINERS FOR 6 MONTHS AND IN THE BOTTLE FOR 4 MONTHS

**ALCOHOL CONTENT:** 12,5%

**BOUQUET:** INTENSE HINTS OF LEMONS, WILD PLUMS AND HONEY

**CHARACTER:** SWEET AND INVITING, WITH VELVETY FLAVOURS OF RIPE FRUIT, IT MACHES PERFECTLY HERB CHEESES, BISCUITS AND DARK CHOCOLATE



MANDRAROSSA  
LOLIO

NOT  
ONLY  
WINE

## LOLIO CERASUOLA

**OIL TYPE:** EXTRA VIRGIN OLIVE OIL,  
100% ITALIAN

**VARIETY:** SINGLE-VARIETY CERASUOLA

**PRODUCTION AREA:** MENFI (AG)

**EXTRACTION SYSTEM:** COLD  
CONTINUOUS PRESSING

**YIELD FOR 100 KG OLIVES:** 17%

**HARVEST:** MANUAL

**FORMAT:** 500ML

**CHARACTER:** SOFT, SAVOURY  
AND APPETIZING

**COMBINATIONS:** SOUPS WITH BEANS  
AND PULSES, BOILED OR GRILLED  
MEAT, SALADS



## LOLIO NOCELLARA

**OIL TYPE:** EXTRA VIRGIN OLIVE OIL,  
100% ITALIAN

**VARIETY:** SINGLE-VARIETY NOCELLARA

**PRODUCTION AREA:** MENFI (AG)

**EXTRACTION SYSTEM:** COLD  
CONTINUOUS PRESSING

**YIELD FOR 100 KG OLIVES:** 15%

**HARVEST:** MANUAL

**FORMAT:** 500ML

**CHARACTER:** SLIGHTLY SPICY,  
A BIT SWEET

**COMBINATIONS:** MEAT, BOILED MEAT,  
COOKED VEGETABLES, SOUPS WITH  
BEANS AND PULSES, FISH AND PIZZA



## LOLIO BIANCOLILLA

**OIL TYPE:** EXTRA VIRGIN OLIVE OIL,  
100% ITALIAN

**VARIETY:** SINGLE-VARIETY BIANCOLILLA

**PRODUCTION AREA:** MENFI (AG)

**EXTRACTION SYSTEM:** COLD CONTINUOUS  
PRESSING

**YIELD FOR 100 KG OLIVES:** 12-13%

**HARVEST:** MANUAL

**FORMAT:** 500ML

**CHARACTER:** DELICATE AND BALANCED

**COMBINATIONS:** FISH, WHITE MEATS,  
VEGETABLES OR SEAFOOD SALADS





**LOLIO**  
DOP VAL DI MAZARA

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**OIL TYPE:** EXTRA VIRGIN OLIVE OIL,  
100% ITALIAN

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**VARIETY:** NOCELLARA, CERASUOLA,  
BIANCOLILLA

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**PRODUCTION AREA:** MENFI (AG)

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**EXTRACTION SYSTEM:** COLD  
CONTINUOUS PRESSING

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**YIELD FOR 100 KG OLIVES:** 14%

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**HARVEST:** MANUAL

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**FORMAT:** 500ML

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**CHARACTER:** AROMATIC, INTENSE  
AND ELEGANT

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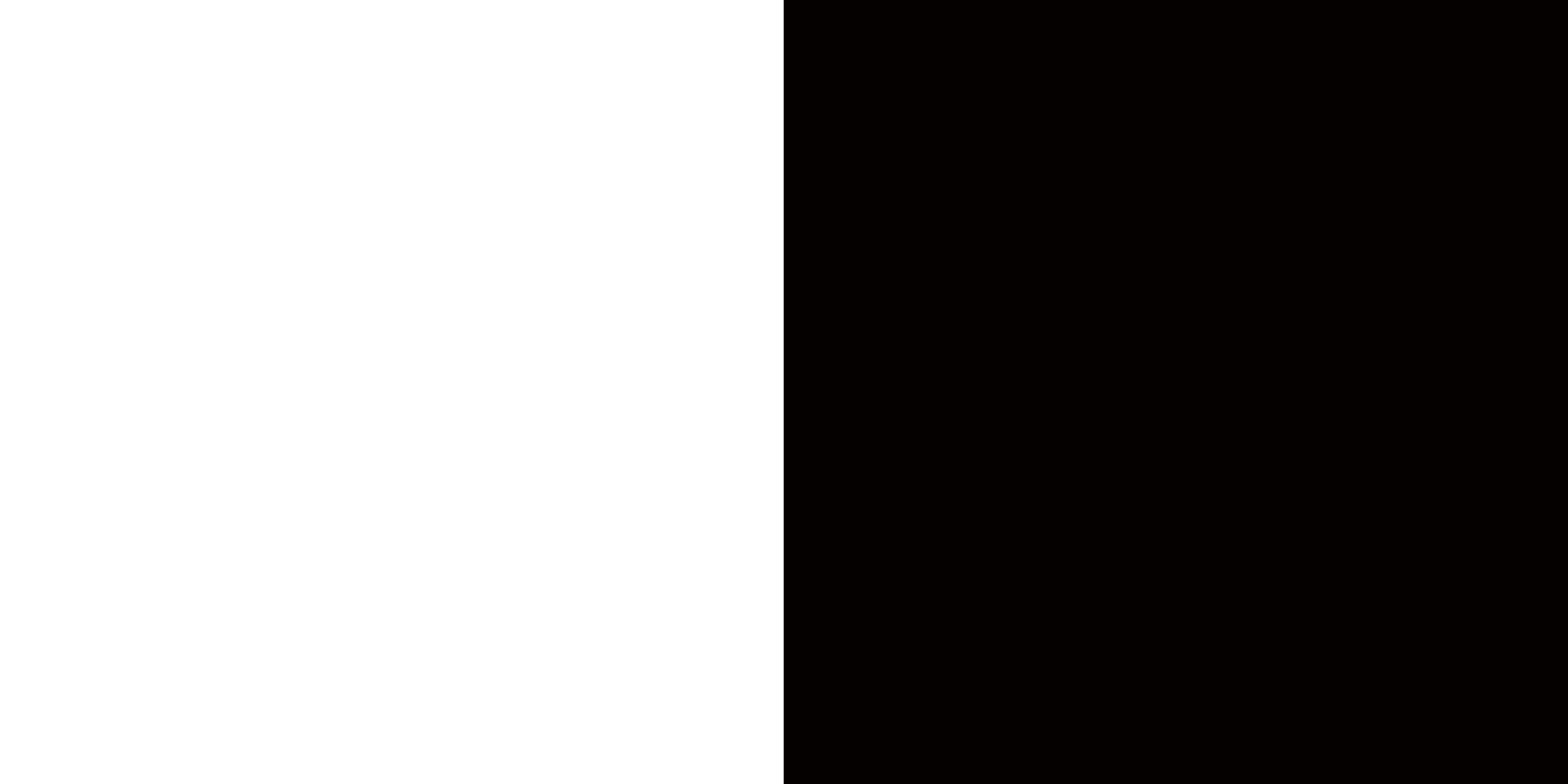
**COMBINATIONS:** A WIDE-RANGING OIL.  
IT IS GREAT ON WARM BREAD AND TO  
ENHANCE TRADITIONAL ITALIAN MAIN  
COURSES

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A product shot featuring a 500ml bottle of Lolio Mandrarossa olive oil and a 5-liter can. Both the bottle and the can have labels with the brand name 'LOLIO MANDRAROSSA' and 'VAL DI MAZARA'. The can also features a gold sunburst logo with the year 1861.







MANDRAROSSA

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