



MANDRAROSSA

CARTAGHO

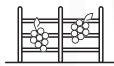
The Nero d'Avola that wins everyone over.



Red Sicilia DOC



100% Nero d'Avola



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



Medium-textured sand soils



Vineyards are stretched along south-west facing hills, 150 mt above sea level



1st week of September



14% vol



0,75 L, 1,50 L, 3,00 L

VINIFICATION

Grapes macerate and ferment for 8/10 days at 22-25°C, maturing for 12 months in barrique, with refinement that requires 4 months in the bottle.

TASTING NOTES

The wine is intense red in colour with vibrant purple notes. The aroma is intense, with notes of wild blackberries and sour cherry. On the palate it is clear and well-defined, with notes of date and scents of maritime pine.

SERVING TEMPERATURE

16-18 °C

PAIRINGS

Braised beef, game and aged cheeses.