

**Mandarossa wins the “TRE BICCHIERI” (three glasses) with CARTAGHO Sicilia DOC 2017.**

**Mandarossa Cartagho IGT Sicilia 2017 di Cantine Settesoli** has won the most eminent prize in the Italian winemaking world: the “Three Glasses” by Gambero Rosso - Guide of Italian Wines 2020.

Further appreciation from professionals of a vine variety - the **Nero d’Avola** - and a territory - that of **Menfi** - which has long represented a point of reference in the winegrowing industry: one of the most important “Districts of wine” in our Country.

The secret of **Mandarossa Cartagho’s** success, **which is a six time winner of the prize**, is simple: the selection of three nero d’avola vineyards with the most noted vine vocation of the Mandrarossa vineyard, with a total of 15 hectares.

Data sheet:

Vineyard altitude: 280-350 mt above sea level

Planting density: 4000-4200 vines/ha

Cultivation method: simple trellis

Pruning method: spurred cordon

Yield: 95 ql/ha

Grape harvest techniques: manual

Grapes: Nero D' Avola 100%

Alcohol content: 14.0°

**Vinification:** stainless steel for 10-12 days at a controlled temperature of 22-25°c, with daily pumping over and 2-3 delestages. Pressing is carried out after racking by means of soft pressing with the separation of the last portion of must. Then, the wine refining takes place in French wooden barrels (Aller) for approximately 12 months.

**Sensorial properties:**

Brilliant red colour with purple shades; on the nose, intense and elegant with scents of cherry, apple, plum, black pepper and vanilla. On the palate, it is dry and soft; the moderate salinity and delicate tannins give it a great of flavour balance and a long persistence.

**Pairings:**

With regards to pasta or rice dishes, pasta with savoury meat seasoning , such as lasagne, cannelloni or pasta timbale. Almost all traditional Sicilian meat dishes combine with **Carthago**. In particular lamb, goat, pork or barbecued meat. Medium-seasoned cheese, such as as the ragusano variety. The spicy cooking of some Oriental countries will be enhanced by the pairing with nero d’Avola.