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MANDRAROSSA VINEYARD TOUR 2019

THE EVENTS OF MANDRAROSSA HOUSE DEDICATED TO FOOD&WINE

For the 2019 edition, Mandrarossa House will turn into the temple of Menfi's food and wine culture.

A programme of exclusive events dedicated to traditional cuisine and Mandrarossa wines is ready to take enthusiasts and gourmets on a journey through the aromas and tastes of Menfi between wine tastings, show cooking and dinners under the stars.

THE WINE AT MANDRAROSSA HOUSE

Like every year, the wines of the territory, produced by the Mandrarossa wine cellar, are to be featured. Wine glasses recounting the sea, sun, land and the stories of the most authentic and wildest of Sicily.

A 360 degree experience Mandrarossa is sharing with the guests of the Vineyard Tour from the grape harvest to the tasting guided by professionals, who will reveal the secrets and the particularities of the wine production of south-western Sicily.

The tasting is accompanied by another event.

Saturday 7th September at 6.00pm in Mandrarossa House a **special round table with Andrea Gabbrielli**, journalist and Gambero Rosso wine professionals is taking place.

THE GUIDED TASTINGS OF MANDRAROSSA WINES

SUMMER WINES

Saturday 7th and Sunday 8th at 11.00 am

Tasting dedicated to the freshest and most intriguing Mandrarossa wines, perfect for sipping at the water's edge: Calamossa, Chenin Blanc Brut, Urra di Mare, Fiano, Chardonnay, Cala Dei Tufi

100% SICILIANS, THE MANDRAROSSA COSTADUNE

Sunday 8th at 4.00pm

A journey in search of the local Sicilian grape varieties: Grecanico, Grillo, Zibibbo Secco, Perricone Rosé, Frappato, Nero d'Avola

LIMESTONE SOILS WINES

Saturday 7th at 4.00 pm, Sunday 8th at 6.00 pm

Tasting dedicated to Mandrarossa's top wines: Grecanico, Chardonnay, Bertolino Soprano, Cartagho, Terre del Sommacco

FOOD IN MANDRAROSSA HOUSE

Wind of change for the food itinerary of the Vineyard Tour! Cooking challenges, celebrity chef and wine dinner with live music will animate Mandrarossa House and delight the tastes of guests on the Vineyard Tour

Valeria Raciti

Masterchef 2019 winner

Sicilian, from Aci Sant'Antonio in the province of Catania, Valeria convinced the four judges of Master Chef Italy – Joe Bastianich, Bruno Barbieri, Antonino Cannavacciuolo and Giorgio Locatelli – at the end of an exciting challenge between 3 people. Valeria's kitchen is loyal to her origins:

"The more you know the foundations of traditional kitchens, the stronger the foundations on which to build your own style are. My passion starts with that, with the recipes and products from the territory but my passion has no boundaries and is constantly inspired by my uncontrollable curiosity"

Andrea Lo Cicero

Rugby player and TV presenter

Native to Catania. After a brilliant sports career, former captain of the national rugby team, Andrea came back to cultivate his great passions; the kitchen and Sicily. After being co-presenter of "La Prova del Cuoco", he took part in the

latest edition of Celebrity Masterchef. His cuisine is made up of the delights of tradition and respect for ingredients.

"My cuisine is as simple as the earth, because from it something good always comes out!"

MANDRACHEF

Saturday 7th and Sunday 8th at 1.00pm

Valeria Raciti and Andrea Lo Cicero feature in show cookery at Mandrarossa House. A cooking challenge featuring the two of them reproducing traditional Menfil dishes under the guidance of the Women of the Brigade, ambassadors of Menfi's cooking tradition.

The event opens with a show from the Women of the Brigade, illustrating the preparation of iconic recipes of the territory such as busiate (a type of pasta) and the "incannulato" egg. The two celebrity chefs should then replicate the dishes and undergo the judgement of the audience who, by using coloured tokens, will vote for the winner of the challenge.

During the tastings, wine will be served together with the two courses.

Finally, at the end of the show cookery, the Women of the Brigade will bestow the audience the original recipes.

An unmissable event with two special guests to discover the tastes of the territory sipping Mandrarossa wines.

Price: 20€

Limited places. Book now.

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e-mail: SEGRETERIA@JUSTSICILY.NET

WINE DINNER

Saturday 7th and Sunday 8th at 9.00pm

The exclusive experience of dinner under the stars with live music, made by a "masterchef" of our territory: Valeria Raciti.

Guests will enjoy a 4 course menu, accompanied by Mandrarossa wines. Dinner is inspired by traditional recipes and ingredients of the territory re-worked with a modern and creative twist.

Price: 40€

Limited places. Book your table.

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[Download the Menu](#)

Mandarossa Vineyard Tour 2019: the grape harvest on the sea awaits you!

www.vineyardtour.it

www.mandarossa.it

[Download the press release](#)

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