



# MANDRAROSSA

## ***Mandarossa's "I Vini di Contrada:" two wines from select microterroirs, calcereous soil and a unique agronomic experiment***

- Two single-variety labels, from calcereous microterroirs, in the *I Vini di Contrada* range: Bertolino Soprano Sicilia DOC Bianco 2017 and Terre del Sommacco Sicilia DOC Rosso 2016.
- The *I Vini di Contrada* range was born out of a careful experiment that Mandrarossa began in 2014. The project was conducted by the enologist Alberto Antonini and the Chilean soil expert, Pedro Parra, together with the winery's team of enologists and agronomists.
- *I Vini di Contrada* showcase the best possible combination of vine variety and terroir.

### **The two *I Vini di Contrada* labels: Bertolino Soprano Sicilia DOC Bianco 2017 and Terre del Sommacco Sicilia DOC Rosso 2016**

Sicily is made of stories and feelings, of contrasts and evocations. It is memories, of childhood, of family, and always, of the land. A sunny land that is at once thirsty yet lush, barren yet green, rocky and salty yet fertile. This redolent panorama is the setting for the creation of Mandrarossa's *I Vini di Contrada* wines. This range is the fruit of much labour; a genesis story of emotion and experimentation.

Why *I Vini di Contrada*? What's in a name? *Bertolino Soprano* for the white and *Terre del Sommacco* for the red, two districts rooted in Menfi, in southwestern Sicily. These wines are the stories of these two *contrade*, the history of the land and the lives of the people who call them home.

**Bertolino Soprano Sicilia DOC Bianco 2017** recounts the tale of a man who, while watching the sunset over the summit of Pizzo Giuliana in Menfi, is reminded of his childhood spent amongst the vines, and the words of his grandfather ringing in his

ears “for where there is stone, there is strength,” chooses to live with love and gratitude for his territory. A territory that is pristine yet unpredictable, at times wild and harsh, but always fertile and generous.

**Terre del Sommacco Sicilia DOC Rosso 2016** smells of bonfires, and the stories told over and over again gathered around the flames. It shares the tales of lore and lives past that mark the histories of families present. Such as, a column of Garibaldi’s soldiers stops between the ruins of a farm; a young boy, frightened, hides behind a sumac bush and eavesdrops on their stories through the night. The next morning, he runs home to share the tale, which is told time and time again to each passing generation; a piece of the past clinging to the minds of the present.

But the meaning of the *I Vini di Contrada* wines doesn’t stop here. In fact, it is just the beginning. For these wines also mark the terroirs that are best suited for Grillo and Nero d’Avola grapes; a story discovered after years of experimentation in the vineyards.

*I Vini di Contrada* are single-variety wines whose grapes grow in 100% calcereous soil. Bertolino Soprano is entirely Grillo grapes and Terre del Sommacco is entirely Nero d’Avola.

They are microterroir wines, grown on a parcel of 75 hectares; the result of rigorous testing to identify the best pairing of variety and soil.

**The *I Vini di Contrada* range was born out of a careful experiment that Mandrarossa began in 2014. The project was conducted by the enologist, Alberto Antonini and the Chilean soil expert, Pedro Parra, together with the winery’s in-house team of enologists and agronomists.**

The project began in 2014 with the help of Alberto Antonini, Mandrarossa’s consulting enologist, who started conducting trials to discover the best combination of variety and terroir.

Pedro Parra partnered with Antonini in 2015. It was a demanding undertaking that began by evaluating Mandrarossa’s 500 hectares of vineyards and selecting 75 within which to carry out electroconductivity tests. How did they do this?

A specific tool is used to study the make-up of the soil at a depth of 1.5 metres by sending a series of electromagnetic waves that generate a response in the subsoils.

Through this testing, three areas with different characteristics in the same vineyard were selected, and holes were dug to verify the state of the root system and vegetative in the vineyard.

The result is Mandrarossa's first classifications of their land based on the perfect balance between soil characteristics and vine characteristics; the foundation of the *I Vini di Contrada* wines.

***I Vini di Contrada* showcase the best possible combination of vine variety and terroir within Mandrarossa's 500-hectare estate.**

Mandrarossa's microterroirs, from which *I Vini di Contrada* are born, were selected based on the nature of the soil. There are entirely calcereous soils found in diverse areas of the Menfi territory. The 37 contributing members of the project must follow the vineyard management guidelines set out by Mandrarossa's in-house agronomy team and the two consultants, Antonini and Parra. Just to name a few: conservative vine pruning, use of green manure, mechanical methods for weed removal, irrigation only when strictly necessary, and no use of herbicides and/or pesticides.

The wines produced are the best expression of Sicily's southwestern wine heritage and territory. *I Vini di Contrada* is a very limited-production range.

**I Vini di Contrada: vinification and sensory profile**

**Bertolino Soprano Sicilia DOC Bianco 2017**

Made entirely from Grillo grapes grown in a single-vineyard located in the *Bertolino Soprano* district. The grapes were harvested by hand in August 2017. The calcareous soil gives the wine freshness and elegance, while ageing in Slavonian oak barrels makes it soft, intense and persistent. Floral, citrus, and herbaceous on the finish; it expresses the whole personality of its terroir.

**Terre del Sommacco Sicilia DOC Rosso 2016**

Made entirely from Nero d'Avola grapes grown across two calcareous soil vineyards in *Contrada Miccina*. The sea breeze and soil consistency result in mineral-rich wines with an intense aromatic profile. The refinement in Slavonian oak barrels makes the Terre del Sommacco Sicily DOC Rosso 2016 enveloping, velvety and complex. Fruity,

with delicate spicy notes and hints of licorice and chocolate, make it a wine with a strong personality.

The two *I Vini di Contrada* labels entered the market in April 2019.

[www.mandrarossa.it/en](http://www.mandrarossa.it/en)