



MANDRAROSSA

## FEUDO DEI FIORI

One of the greats that is renewed,  
in its soul and its aspect



### White Terre Siciliane IGT



50% Vermentino, 25% Sauvignon, 25% Chardonnay



Espalier-grown and guyot-pruned,  
planting density is of 4200-4500 plants/ha.



Sandy-clayey and medium texture



Vineyards are located at an altitude of 80-130 m a.s.l.



Sauvignon: first week of August  
Chardonnay: third week of August  
Vermentino: last week of August/first week of September



12% vol



0,75 L

#### VINIFICATION

The grapes are de-stemmed and immediately cooled to 5/8 °C, they are then lightly pressed, the part of must destined for vinification is that obtained at a pressure lower than 0.2 BAR; fermentation takes place in stainless steel tanks at a temperature of 14/16°C; ageing takes place, for 6 months, in stainless steel tanks on fine lees.

#### TASTING NOTES

Straw yellow with slightly greenish reflections. The nose expresses subtle, fine and delicate notes of citrus, white flowers and lemon balm. Fresh and dry on the palate, characterised by pleasant sapidity that marks it until it finishes with good persistence.

#### SERVING TEMPERATURE

10-12 °C

#### PAIRINGS

Fish-based dishes, first courses and seafood.