



MANDRAROSSA

ZIBIBBO SECCO

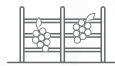
The aromatic wine that captivates
for its minerality.



White Terre Siciliane IGT



100% Moscato d'Alessandria



Espalier-grown and guyot-pruned,
planting density is of 4300-4700 plants/ha.



Medium-textured clay soils



Vineyards are stretched along south facing hills,
100-300 mt above sea level



4th week of August



12,5% vol



0,75 L

VINIFICATION

After cryomaceration at 5-8°C for 4/6 hours, the must ferments for 15/20 days at 16-18°C. Maturing for 4 months in steel vats.

TASTING NOTES

The wine is light straw-yellow in colour. Unmistakable notes of almond, apricot and orange blossom and a strong minerality render it a fresh and immediate wine.

SERVING TEMPERATURE

10-12 °C

PAIRINGS

Seafood starters, shellfishes, smoked fish, sushi.

INDIGENOUS
COSTADUNE

Fresh wines from autochthonous Sicilian grapes, expressing the scents and fragrance redolent of a lush and varied region.