



MANDRAROSSA

SANTANNELLA

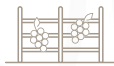
The captivating intensity
of a structured and modern white.



White Terre Siciliane IGT



70% Fiano, 30% Chenin Blanc



Espalier-grown and guyot-pruned,
planting density is of 4000-4500 plants/ha.



Medium-textured limestone soils



Vineyards are stretched along south and south-east
facing hills, 200-350 mt above sea level



Fiano: 1st week of September,
Chenin Blanc: 4th week of August



13,5% vol



0,75 L, 1,50 L

VINIFICATION

After cryomaceration at 5–8°C for 4–6 hours, fermentation takes place in steel tanks, ageing in barrique for 4-6 months, then in the bottle for 4 months.

TASTING NOTES

The wine is straw-yellow with intense golden reflections. The aroma is intense, with scents of ripe fruits, almonds and hazelnuts. On the palate it is intense and full, with a minerality rendering it very pleasant.

SERVING TEMPERATURE

9-11 °C

PAIRINGS

Pasta with shrimps and pistachio, white meat, grilled vegetables.