



MANDRAROSSA

CHARDONNAY LAGUNA SECCA

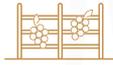
The timeless white wine appreciated
all over the world.



White Sicilia DOC



100% Chardonnay



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



100% limestone soils



Vineyards are stretched along south and south-east
facing hills, 150-350 mt above sea level



1st week of August



13% 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 straw-yellow with golden-green reflections. On the nose it has notes of orange peel, oleander and ripe prickly pears. On the palate it is strong and embracing, with a marked minerality and persistence.

SERVING TEMPERATURE

10-12 °C

PAIRINGS

Pasta with clams, roasted king prawns, grated mussels.