



MANDAROSSA

## BERTOLINO SOPRANO

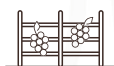
The authentic Grillo variety,  
elegant and mineral.



### White Sicilia DOC



100% Grillo



Espalier-grown and guyot-pruned,  
(conservative method), is of 3960 plants/ha.



Limestone soils



Vineyards are stretched along south-west facing hills,  
147 mt above sea level



3rd week of August



13% vol



0,75 L, 1,50 L

#### VINIFICATION

After cryomaceration at 5-8°C for 4/6 hours, it ferments for 15/20 days at 16-18°C. Maturing for 1 month in steel and concrete vats. Refinement requires 11 months in large barrels.

#### TASTING NOTES

Floral scents combined with slightly herbaceous notes and intense aromas of white peach and citron; on the palate it has a good acidity rendering it fresh and sapid.

#### SERVING TEMPERATURE

10-12 °C

#### PAIRINGS

Vegetables and legume soups, baked fish with potatoes, pasta with tuna bottarga.