



MANDRAROSSA

CALADEITUFI

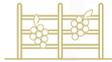
A sweet caress at the end of the day.



Late Harvest Menfi DOC



100% Chardonnay



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



Medium-textured soils tending to limestone



Vineyards are stretched along south-east facing hills, 180 mt above sea level



4th week of September



12,5% vol



0,50 L

VINIFICATION

After cryomaceration at 5–8°C for 4/6 hours, fermentation and ageing take place in steel containers for 6 months and in the bottle for 4 months.

TASTING NOTES

The wine is straw-yellow with golden reflections. The fragrance is fresh, with deep notes of lemons, wild plums and honey. On the palate it is sweet and embracing, with soft notes of ripe fruit.

SERVING TEMPERATURE

10-12 °C

PAIRINGS

Blue cheeses, dry sweets, and dark chocolate.