



MANDRAROSSA

CHENIN BLANC BRUT

For every convivial moment.



Brut sparkling wine
Charmat method
Terre Siciliane IGT



100% Chenin Blanc



Espalier-grown and guyot-pruned,
planting density is of 4500-5000 plants/ha.



Medium-textured soils tending to limestone



Vineyards are stretched along south facing hills,
100-400 mt above sea level



2nd week of August



11,5% vol



0,75 L

VINIFICATION

After cryomaceration for 4–6 hours at 5–8° C, grapes ferment for 15/20 days at 16–18° C. Ageing takes place in steel containers for 6 months, then in the bottle for 3 months.

TASTING NOTES

The wine is straw-yellow and has a fine, intense and persistent perlage. Its aroma is strong and fresh, with notes of jasmine, citrus fruits, apricot and a fragrant shade of bread crust and yeasts. On the palate it is round, elegant and minerally, with a long and persistent finale.

SERVING TEMPERATURE

10-12 °C

PAIRINGS

Perfect as an aperitif, excellent with sushi, appetizers and pasta with seafood.