



MANDRAROSSA

Unexpected Sicily



Expression of a different Sicily,
which innovates and experiments.

MANDRAROSSA IS THE UNEXPECTED SIDE OF SICILY

A DEER CAPTURED IN THE BAGLIO DI TRINITÀ RESERVE IN CASTELVETRANO

Our origins

Created in 1999 thanks to a study that lasted over 20 years, which led to selecting the best variety/terroir combinations: the ideal habitats that allow each grape variety to fully express its potential.



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INNOVATION

The Mandrarossa wines are the result of constant research and experimentations towards innovation. For this reason, they represent a different Sicily, unlike its stereotypes.

RESEARCH

From the hills of the south-eastern coast that reach the sea, to Etna's black sands, Mandrarossa researches the best habitats that allow each cultivar to fully express its potential.

CHOICE

The study about the behavior of the varieties and the intense micro-vinification activities were carried out leading to the introduction of new wines into the product line over time, some of which, unique for the Sicilian panorama.



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OUR HISTORY

1999

After a long time spent mapping out the region in order to choose the best terroir, Mandrarossa finally came into existence.

2000

The new millennium had scarcely begun when Mandrarossa opened its doors to markets both national and international and made its official début at the first Vinitaly with a range originally comprising 7 products.

2003

This year saw the appearance of Feudo dei Fiori, a rather successful white wine, which brought the first significant acknowledgement for Mandrarossa, the National Oscar of the Almanacco del Berebene, awarded by Gambero Rosso.

2004

The year that witnessed the birth of what was to become Mandrarossa's iconic Cartagho, Nero d'Avola which, within a few years, went on to be awarded the Tre Bicchieri by Gambero Rosso for 6 different vintages.

2010

The brand was radically re-vamped, with a totally re-styled range and change of image with a new logo: from the ordinary vine-leaf to a dwarf palm, a symbol of the biodiversity and distinctiveness of the region around Menfi.

2012

Saw the birth of the Brigata di Cucina Mandrarossa, a "brigade" of women from Menfi who took their local culinary traditions on a tour of Italy and the whole world. Two months later the first edition of the Mandrarossa Vineyard Tour was held, an event that was destined to grow over the following years and increase in terms of number of visitors and their enjoyment.

2014

Studies were carried out on calcareous soils, leading to the discovery of a potentially highquality micro-terroir, from which emerged Vini di Contrada, Bertolino Soprano and Terre del Sommacco, the Grillo and the Nero d'Avola, which were to be launched five years later at Vinitaly 2019.

2019

Mandarossa's 20th birthday was celebrated with the return of one of the first wines to emerge with the original brand: Feudo dei Fiori, which had departed from the scene in 2010, following the radical revamping of the brand, and has today been revived in terms of both image and characteristics.

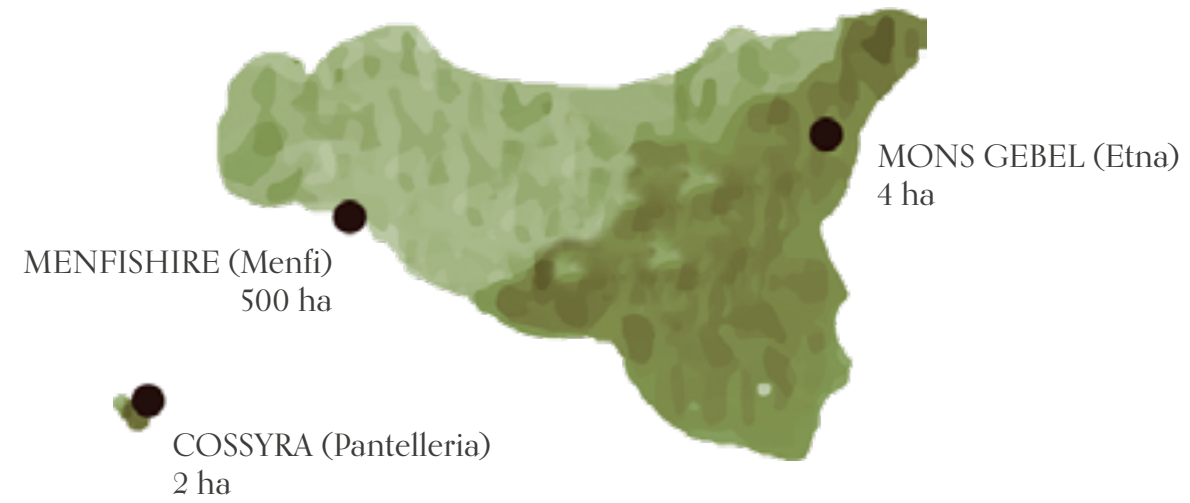
2020

Mandarossa goes beyond its borders, from the lands of Menfishire to the foot of Mons Gebel and on to the jagged coasts of Cossyra. The results are the Etna DOC wines and the first wine from DOC Pantelleria.



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RESEARCH



FROM THE UNCONTAMINATED LANDS OF SOUTH-WESTERN SICILY, TO THE BLACK SANDS OF THE TALLEST VOLCANO IN EUROPE, REACHING THE ROCKY COASTS OF AN ISLAND CONSTANTLY CARESSSED BY THE WIND, MANDRAROSSA'S SICILY IS NOW REPRESENTED BY THREE TERRITORIES STRONGLY SUITABLE FOR VITICULTURE: MENFI, ETNA AND PANTELLERIA.



PHOTO TAKEN AT THE BEACH OF MENFI, AT THE LIDO FIORI LOCATION



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RESEARCH

Menfi

MENFI SHIRE

PHOTO OF THE OUTLET OF THE BELICE RIVER, WITH THE METAL TRUSS BRIDGE OF THE OLD RAILWAY

The territory on the south-western coast of the island features subtle hills full of vineyards that extend all the way to the sea and olive groves that distinguish the landscape, surrounded by hedges and Mediterranean scrub. This is Menfishire, one of the most important wine-producing areas in Sicily, where agriculture is the source of the economic growth and local community.

Here, excellent olive oils from native varieties are produced next to the excellent wines, as well as vegetables such as artichokes and melon. A rare natural habitat, a part of the Sicilian coast relatively unknown, and for this reason uncontaminated.



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RESEARCH

The Mandrarossa Land

There are five types of soils on the hills that change from one side to the other, creating an incredible tapestry of colors. This is how each grape variety is produced on its ideal soil, giving the wine an unmistakable profile and excellent quality.



Sandy

Clay-rich

Medium mixture

Limestone

Silty



Etna

MONS GEBEL

PHOTO OF THE SUPERIOR SILVESTRI CRATERS (ETNA)



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RESEARCH

The Arabs called it Mons Gebel, “twice the mountain”, to intensify the majesty of a place unlike any other, where the impressive profile of the Volcano, with its smoking crater, gives indescribable emotions.

The craters, ashes, caverns of the Bove valley, contrast the gardens, vineyards, olive groves, forests and snow caves make the territory of the volcano a place with extraordinary charm, an environmental mosaic with a rare beauty. This is where Mandrarossa chose to begin a new adventure after twenty years, crossing the borders of Menfishire to explore new territories and discover new stories to tell. We are in Linguaglossa, on the south-eastern slope of the Volcano, where 4 hectares of Carricante and Nerello Mascalese were carefully selected, native varieties produced by the black sands that result in unique wines.



Pantelleria

COSSYRA

PHOTO TAKEN AT THE BALATA DEI TURCHI IN PANTELLERIA



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RESEARCH

The island was created by the eruption of an underwater volcano and was named Cossyra by the Greeks. Lava rock cliffs overlooking the sea, sea stacks, dry-stone walls, dammusi (typical buildings), prickly pear, caper cultivations with an intense aroma and last but not least the Pantelleria alberello vine (also called Alberello Pantesco), UNESCO heritage. The Zibibbo grapes harvested from these one-of-a-kind vineyards are used for the vinification of the refined Passito di Pantelleria. An inspiration for Mandrarossa to cross the sea and experiment new projects on an island suspended in time.



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CHOICE-WINE

INDIGENOUS COSTADUNE

INDIGENOUS COSTADUNE

CLASSIC & INTERNATIONAL VARIETALS

INNOVATIVE

CARTAGHO

FEUDO DEI FIORI

REDISCOVERED STORIES

SPECIALITIES

LOLIO



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INDIGENOUS COSTADUNE

GRECANICO DORATO

A GOLDEN WINE WITH A SCENT OF ORANGE BLOSSOM

100% GRECANICO

CLASSIFICATION
White Sicilia DOC

AGEING
4 months in steel tanks

TERRITORY OF ORIGIN
Menfi, south-east of Sicily

ALCOHOL BY VOLUME
12,5% vol

TERROIR
Vineyards are stretched along south and south-east facing hills in mainly limestone soils

FORMATS
75 cl

HARVEST TIME
3rd week of september

TASTING NOTES
The wine is straw-yellow with vivid green reflections. On the nose it has notes of orange blossom and citrus fruits, as lemons and citron and light scents of thyme. On the palate it is fresh and sapid.

VINIFICATION
Cryomaceration takes place at 5-8°C for 4-6 hours, fermentation takes place for 15\20 days at 16-18°C.

PAIRINGS
Fish starters, vegetables tabbouleh, sauteed clams.



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INDIGENOUS COSTADUNE

GRILLO

THE DEFINITION OF SICILIAN WHITE WINE, CONTAINING ALL THE AROMAS OF THE ISLAND

100% GRILLO

CLASSIFICATION
White Sicilia DOC

AGEING
4 months in steel tanks

TERRITORY OF ORIGIN
Menfi, south-east of Sicily

ALCOHOL BY VOLUME
13% vol

TERROIR
Vineyards are stretched along south and south-east facing hills on sand limestone soils

FORMATS
75 cl

HARVEST TIME
1st week of september

TASTING NOTES
The wine is straw-yellow with green reflections. On the nose it is intense and vibrant with scents of fruits and Sicilian citrus fruits as loquat, prickly pear, grapefruit.

VINIFICATION
Cryomaceration takes place at 5-8°C for 4-6 hours, fermentation takes place for 15\20 days at 16-18°C.

PAIRINGS
Grilled vegetables, pasta with seafood, roasted swordfish.



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INDIGENOUS COSTADUNE

ZIBIBBO SECCO

THE AROMATIC WINE THAT CAPTIVATES FOR ITS MINERALITY

100% MOSCATO D'ALESSANDRIA

CLASSIFICATION
White Terre Siciliane IGT

AGEING
4 months in steel tanks

TERRITORY OF ORIGIN
Menfi, south of Sicily

ALCOHOL BY VOLUME
12,5% vol

TERROIR
Vineyards are stretched along south facing hills in medium-textured clay soils

FORMATS
75 cl

HARVEST TIME
1st week of september

TASTING NOTES
The wine is light straw-yellow in colour. Unmistakable notes of almond, apricot and orange blossom and a strong minerality render it a fresh and immediate wine.

VINIFICATION
Cryomaceration takes place at 5-8°C for 4-6 hours, fermentation takes place for 15\20 days at 16-18°C.

PAIRINGS
Seafood starters, shellfishes, smoked fish, sushi.



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INDIGENOUS COSTADUNE

PERRICONE ROSÉ

A FRESH AND ELEGANT ROSÉ WITH A SPRING SCENT

100% PERRICONE

CLASSIFICATION
Rosé Terre Siciliane IGT

AGEING
4 months in steel tanks

TERRITORY OF ORIGIN
Menfi, south of Sicily

ALCOHOL BY VOLUME
12% vol

TERROIR
Vineyards are stretched along south facing hills medium-textured clay soils

FORMATS
75 cl

HARVEST TIME
2nd week of september

TASTING NOTES
The wine is cherry pink in colour. On the nose it has notes of rose, cherry, raspberry and strawberry. Round and long, on the palate it is elegant, with a very clear finale.

VINIFICATION
Cryomaceration takes place at 5-8°C for 4-6 hours, fermentation takes place for 15\20 days at 16-18°C.

PAIRINGS
Pizza, legume soups and vegetables soups.



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INDIGENOUS COSTADUNE

FRAPPATO

THE FRESH AND FRUITY RED, IDEAL FOR AN APERITIF

100% FRAPPATO

CLASSIFICATION
Red Terre Siciliane IGT

TERRITORY OF ORIGIN
Menfi, south-west of Sicily

TERROIR
Vineyards are stretched along south and west facing hills on clay sand soils

HARVEST TIME
2nd week of september

VINIFICATION
Grapes macerate and ferment for 6-8 days at 22-25°C.

AGEING
From 3 to 5 months in steel tanks

ALCOHOL BY VOLUME
13% vol

FORMATS
75 cl

TASTING NOTES
The wine is ruby-red with purplish reflections, on the nose it has notes of sour and black cherry, red fruits and sweet spices. On the palate it is sapid and has a good persistence.

PAIRINGS
Fish soups, grilled chicken, roasted tuna.



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INDIGENOUS COSTADUNE

NERO D'AVOLA

A GREAT TRADITIONAL WINE, SOFT WITH A GOOD STRUCTURE

100% NERO D'AVOLA

CLASSIFICATION
Red Sicilia DOC

TERRITORY OF ORIGIN
Menfi, south-west of Sicily

TERROIR
Vineyards are stretched along south and south-west facing hills on medium-textured limestone soils

HARVEST TIME
1st week of september

VINIFICATION
Grapes macerate and ferment for 6-8 days at 22-25°C.

AGEING
From 3 to 5 months in steel tanks

ALCOHOL BY VOLUME
13,5 % vol

FORMATS
75 cl, 1,5 l

TASTING NOTES
The wine is medium-intense ruby-red with purplish reflections. On the nose it is captivating, with notes of black cherry, plum and red mulberries. On the palate it is soft, with clear notes of plum and red mulberries.

PAIRINGS
Cold cuts, cheeses, pasta with ragout, beef tagliata.



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CHOICE-WINE

CLASSIC & INTERNATIONAL VARIETALS

INDIGENOUS COSTADUNE

CLASSIC & INTERNATIONAL VARIETALS

INNOVATIVE

CARTAGHO

FEUDO DEI FIORI

REDISCOVERED STORIES

SPECIALITIES

LOLIO



MANDRAROSSA
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CLASSIC & INTERNATIONAL VARIETALS

FIANO CIACA BIANCA

THE SCENT OF JASMINE IN A WINE GLASS

100% FIANO

CLASSIFICATION
White Sicilia DOC

TERRITORY OF ORIGIN
Menfi, south-east of Sicily

TERROIR
Vineyards are stretched along south and south-east facing hills on mainly clay sand soils

HARVEST TIME
2nd week of september

VINIFICATION
Cryomaceration takes place at 5-8°C for 4-6 hours, fermentation takes place for 15\20 days at 16-18°C.

AGEING
4 months in steel tanks

ALCOHOL BY VOLUME
12.5% vol

FORMATS
75 cl

TASTING NOTES
The wine is straw-yellow with green reflections. On the nose it has notes of jasmine, basil and grapefruit, sensations of tomato leaf and fresh laurel leaves. On the palate it is minerally and sapid, with scents of aromatic herbs as oregano and mint.

PAIRINGS
Cheeses, seafood hors d'oeuvres, rice salads.



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CLASSIC & INTERNATIONAL VARIETALS

VIOGNIER LE SÉNIE

A BRIGHT WHITE WINE WITH AN APRICOT AROMA

100% VIOGNIER

CLASSIFICATION
White Sicilia DOC

TERRITORY OF ORIGIN
Menfi, south-east of Sicily

TERROIR
Vineyards are stretched along south and south-east facing hills on medium-textured soils

HARVEST TIME
3rd week of august

VINIFICATION
Cryomaceration takes place at 5-8°C for 4-6 hours, fermentation takes place for 15\20 days at 16-18°C.

AGEING
4 months in steel tanks

ALCOHOL BY VOLUME
13,5% vol

FORMATS
75 cl

TASTING NOTES
The wine is yellow with golden reflections. On the nose it has notes of ripe fruits as loquat, yellow peach and apricot. On the palate it is full and opulent, with fruity aromas, a delicate minerality and notes of bitter almond as the finish.

PAIRINGS
Grilled swordfish, couscous, shrimp tempura.



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CLASSIC & INTERNATIONAL VARIETALS

CHARDONNAY LAGUNA SECCA

THE TIMELESS WHITE WINE APPRECIATED ALL OVER THE WORLD

100% CHARDONNAY

CLASSIFICATION
White Sicilia DOC

TERRITORY OF ORIGIN
Menfi, south-west of Sicily

TERROIR
Vineyards are stretched along south and south-east facing hills on 100% limestone soils

HARVEST TIME
2nd week of august

VINIFICATION
Cryomaceration takes place at 5-8°C for 4-6 hours, fermentation takes place for 15\20 days at 16-18°C.

AGEING
4 months in steel tanks

ALCOHOL BY VOLUME
13% vol

FORMATS
75 cl

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.

PAIRINGS
Pasta with clams, roasted king prawns, grated mussels.



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CLASSIC & INTERNATIONAL VARIETALS

SYRAH DESERTICO

THE DEFINITION OF INTERNATIONAL WINE, UNEXPECTED IN SICILY

100% SYRAH

CLASSIFICATION
Red Sicilia DOC

TERRITORY OF ORIGIN
Menfi, south-west of Sicily

TERROIR
Vineyards are stretched along south and south-east facing hills on medium-textured soils

HARVEST TIME
1st week of september

VINIFICATION
Grapes macerate and ferment for 6-8 days at 22-25°C

AGEING
From 3 to 5 months in steel tanks

ALCOHOL BY VOLUME
13,5% vol

FORMATS
75 cl

TASTING NOTES
The wine is intense ruby-red in colour with purplish reflections. On the nose it is fruity and floral, with notes of carobs and figs, scents of elder and lavender. On the palate it is velvety, with notes of ripe red fruits.

PAIRINGS
Semi-aged cheese, baked pasta and meat ragout.



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CLASSIC & INTERNATIONAL VARIETALS

MERLOT RUPERENA

AN INTERNATIONAL TRADITIONAL WINE, VERSATILE IN ITS PAIRING OPTIONS

100% MERLOT

CLASSIFICATION
Red Sicilia DOC

TERRITORY OF ORIGIN
Menfi, south of Sicily

TERROIR
Vineyards are stretched along south facing hills on medium-textured clay soils

HARVEST TIME
3rd week of august

VINIFICATION
Grapes macerate and ferment for 6-8 days at 22-25°C

AGEING
From 3 to 5 months in steel tanks

ALCOHOL BY VOLUME
13,5% vol

FORMATS
75 cl

TASTING NOTES
The wine is ruby-red with purplish reflections. On the nose it is intense and persistent, with scents of plums, quince marmalade, broom and rosemary. On the palate it is sapid and warm, with an aftertaste of licorice and notes of mulberry and wild asparagus.

PAIRINGS
Cheese, rabbit and wild boar.



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CLASSIC & INTERNATIONAL VARIETALS

CABERNET SAUVIGNON SERRA BRADA

THE FULL-BODIED RED FOR THOSE WHO LOVE STRUCTURED WINES

100% CABERNET SAUVIGNON

CLASSIFICATION
Red Sicilia DOC

TERRITORY OF ORIGIN
Menfi, south-west of Sicily

TERROIR
Vineyards are stretched along south and south-west facing hills on medium-textured clay soils

HARVEST TIME
2nd week of september

VINIFICATION
Grapes macerate and ferment for 6-8 days at 22-25°C

AGEING
From 3 to 5 months in steel tanks

ALCOHOL BY VOLUME
13,5% vol

FORMATS
75 cl

TASTING NOTES
The wine is intense purple in colour. On the nose it has delicate notes of sage, rosemary and eucalyptol. On the palate it expresses an intense minerality and it is soft, with thin tannins and notes of sage and rosemary.

PAIRINGS
Roasted meat, game and aged cheese.



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CHOICE-WINE

INNOVATIVE

INDIGENOUS COSTADUNE

CLASSIC & INTERNATIONAL VARIETALS

INNOVATIVE

CARTAGHO

FEUDO DEI FIORI

REDISCOVERED STORIES

SPECIALITIES

LOLIO



MANDRAROSSA
Unexpected Sicily



INNOVATIVE

URRA DI MARE

THE SAUVIGNON BLANC CREATED FROM THE SEA BREEZES

100% SAUVIGNON BLANC

CLASSIFICATION
White Sicilia DOC

TERRITORY OF ORIGIN
Menfi, south-west of Sicily

TERROIR
Vineyards are stretched along south and south-west facing hills on medium-textured clay soils

HARVEST TIME
2nd week of august

VINIFICATION
Cryomaceration takes places at 5-8 °C for 4-6 hours.

AGEING
4 months in steel tanks

ALCOHOL BY VOLUME
12% vol

FORMATS
75 cl, 1,5 l

TASTING NOTES
The wine is straw-yellow with bright golden reflections. The aroma is intense, with notes of citrus fruits, peach, apricot and scents of mint and basil. On the palate it has a good harmony between fruity aroma and minerality, with a fresh and persistent finale.

PAIRINGS
Oysters, fish salads, grilled fish.



MANDRAROSSA
Unexpected Sicily



INNOVATIVE

SANTANNELLA

THE CAPTIVATING INTENSITY OF A STRUCTURED AND MODERN WHITE

70% FIANO, 30% CHENIN BLANC

CLASSIFICATION
White Terre Siciliane IGT

TERRITORY OF ORIGIN
Menfi, south-east of Sicily

TERROIR
Vineyards are stretched along south and south-east facing hills on medium-textured limestone soils

HARVEST TIME
Fiano: 2nd week of september.
Chenin Blanc: 4th week of august

VINIFICATION
Cryomaceration takes place at 5-8°C for 4-6 hours, fermentation takes place for 3 months in steel tanks

AGEING
Fiano 4 months in barrique.
Chenin Blanc 6 months in steel tanks

ALCOHOL BY VOLUME
13,5% vol

FORMATS
75 cl, 1,5 l

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.

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



MANDRAROSSA
Unexpected Sicily



INNOVATIVE

TIMPEROSSE

THE SINGLE VARIETY PETIT VERDOT, AN EXPRESSION OF A DIFFERENT SICILY

100% PETIT VERDOT

CLASSIFICATION
Red Terre Siciliane IGT

TERRITORY OF ORIGIN
Menfi, south of Sicily

TERROIR
Vineyards are stretched along south facing hills on medium-textured sand soils

HARVEST TIME
2nd week of september

VINIFICATION
Maceration takes place for 4-6 days at 18-22°C

AGEING
4 months in steel tanks

ALCOHOL BY VOLUME
13% vol

FORMATS
75 cl, 1,5 l

TASTING NOTES
The wine is intense ruby-red in colour with purplish reflections. The aroma is intense with elegant notes of red fruits as black mulberries and plums and aromatic herbs as rosemary and sage. On the palate it is young and vivid, with soft and gentle tannins.

PAIRINGS
Cheeses, seared tuna, backed chicken.



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INNOVATIVE

BONERA

A MEMORABLE BLEND

50% NERO D'AVOLA, 50% CABERNET FRANC

CLASSIFICATION
Red Sicilia DOC

TERRITORY OF ORIGIN
Menfi, south-east of Sicily

TERROIR
Vineyards are stretched along south and south-west facing hills on medium-textured clay soils

HARVEST TIME
1st week of september

VINIFICATION
The grapes of Nero D'Avola macerating for 6-8 days at 22-25°C. The grapes of Cabernet Franc macerating for 8-10 days at 18-22°C

AGEING
From 3 to 6 months in barrique, 4 months in bottle

ALCOHOL BY VOLUME
13,5% vol

FORMATS
75 cl, 1,5 l

TASTING NOTES
The wine is ruby-red with intense purplish reflections. On the nose it emanates scents of red fruits and aromas of dried fruit as prunes and almonds. On the palate it is full and intense, with a good structure which is given by silky and sweet tannins.

PAIRINGS
Aged cheese, grilled meat and meat rolls.



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INNOVATIVE

CAVADISERPE

THE DISTINCTIVENESS OF A WINNING BLEND

60% MERLOT 40% ALICANTE BOUSCHET

CLASSIFICATION
Red Terre Siciliane IGT

TERRITORY OF ORIGIN
Menfi, south-west of Sicily

TERROIR
Vineyards are stretched along south-west facing hills on medium-textured limestone soils

HARVEST TIME
3rd week of august

VINIFICATION
The grapes of Alicante Bouchet macerating for 2-3 days at 16-18 °C. The grapes of Merlot macerating for 6-8 days at 22-25°C. Fermentation takes place for 3 months in steel tanks.

AGEING
6 months in barrique, 3 months in bottle

ALCOHOL BY VOLUME
13,5% vol

FORMATS
75 cl, 1,5 l

TASTING NOTES
The wine is ruby-red with deep purplish reflections. On the nose it has notes of prune and plum jam and scents of aromatic herbs and spices. On the palate it is intense and harmonious.

PAIRINGS
Lamb chops and roast potatoes, macaroni timbale, omelette with artichoke and cheese.



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CHOICE-WINE

CARTAGHO

INDIGENOUS COSTADUNE

CLASSIC & INTERNATIONAL VARIETALS

INNOVATIVE

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FEUDO DEI FIORI

REDISCOVERED STORIES

SPECIALITIES

LOLIO

CARTAGHO

In 2004, Mandrarossa began production of its first barrique Nero d'Avola, a selection of the best 15 hectares of this variety, for a total of 3 vineyards. Since its first vintage, the wine showed great character, 100% Sicilian, bold, intense and captivating. When the name was chosen, the decision was made to take inspiration from the ancient history of our territory, and the part that stood out most was that of the Carthaginians, the people that came to Sicily from North Africa, opposed throughout the island by the other populations that had previously settled, except for Selinunte, a Greek colony, with which a long and pacific coexistence was established. Cartagho is therefore the tribute to this period of ancient history, an example of a melting pot and integration.



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CARTAGHO

THE NERO D'AVOLA THAT WINS EVERYONE OVER

100% NERO D'AVOLA

CLASSIFICATION
Red Sicilia DOC

TERRITORY OF ORIGIN
Menfi, south-west of Sicily

TERROIR
Vineyards are stretched along south-west facing hill on medium-textured sandy soils

HARVEST TIME
1st week of september

VINIFICATION
Grapes macerate and ferment for 6-8 days at 22-25°C.

AGEING
12 months in barrique, 4 months in bottle.

ALCOHOL BY VOLUME
14% vol

FORMATS
75 cl, 1,5 l, 3 l

TASTING NOTES
The wine is intense red in colour with vibrant purple notes. The aroma is intense, with notes of wild blackberries and sour cherry. On the palate it is clear and well-defined, with notes of date and scents of maritime pine.

PAIRINGS
Braised beef, game and aged cheeses.



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CHOICE-WINE



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FEUDO DEI FIORI

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REDISCOVERED STORIES

SPECIALITIES

LOLIO

FEUDO DEI FIORI 20°

One of the greats that is renewed, in its soul and its aspect.

For Mandrarossa's twentieth anniversary, one of the first product launched by the Brand makes a comeback. Feudo dei Fiori, originally a single variety Chardonnay, today it's offered as an innovative blend of mainly Vermentino, Chardonnay and Sauvignon Blanc. A structured, fresh and long-lasting wine with a pleasant sapidity.



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FEUDO DEI FIORI

AN EMOTIONAL RE-UNION, TWENTY YEARS ON

50% VERMENTINO
25% SAUVIGNON
25% CHARDONNAY

CLASSIFICATION
White Terre Siciliane IGT

TERRITORY OF ORIGIN
Menfi, south-west of Sicily

TERROIR
Vineyards are stretched along south and south-west facing hills on medium-textured clay soils

HARVEST TIME
Sauvignon: 1st week of august
Chardonnay: 3rd week of august
Vermentino: last of august/1st of september

VINIFICATION
The grapes are de-stemmed and immediately cooled to 5-8°C, fermentation takes place in stainless steel tanks at a temperature of 14-16°C.

AGEING
6 months in steel tanks

ALCOHOL BY VOLUME
12% vol

FORMATS
75 cl

TASTING NOTES
Straw yellow with slightly greenish reflections. The nose expresses subtle, fine and delicate notes of citrus, white flowers and lemon balm. Fresh and dry on the palate, characterised by pleasant sapidity that marks it until it finishes with good persistence.

PAIRINGS
Fish-based dishes, first courses and seafood.



WHEAT FIELD IN THE ARDIGNA LOCATION



MANDRAROSSA
Unexpected Sicily

CHOICE-WINE

REDISCOVERED STORIES

INDIGENOUS COSTADUNE

CLASSIC & INTERNATIONAL VARIETALS

INNOVATIVE

CARTAGHO

FEUDO DEI FIORI

REDISCOVERED STORIES

SPECIALITIES

LOLIO

REDISCOVERED STORIES

Mandraro is a company without borders. Driven by the passion to constantly search for new stories to tell. Stories with deep roots in the territories to be discovered. From the Menfishire districts, to the vineyards at the foot of Mons Gebel, to the uncontaminated lands of Cossyra, an island swept by the wind, the wines from the Storie Ritrovate (rediscovered stories) product line represent the true essence of Sicily, pure and innovative.

The Storie ritrovate project started with the goal of producing wines from Sicilian native grapes, that represent the true essence of the territories they come from. To promote the territories and their stories, we asked Nancy Rossit, Graphic designer and Illustrator with a unique and unmistakable style, to interpret the stories through her art. The labels of the Storie Ritrovate product line become pieces of art that can captivate and stimulate one's imagination.



MANDRAROSSA
Unexpected Sicily

REDISCOVERED STORIES

VINI DI CONTRADA

We started from our native land, Menfi, with a study that began in 2014 in collaboration with a team of technical experts focusing on the analysis of the chalky soils, which resulted to be ideal for the production of the two most representative native varieties, Grillo and Nero d'Avola. This is how the production of the Vini di Contrada (Contrada wines) began, pure and authentic expression of the terroir that created them.

The best way to discover the true nature of a territory is to dig deep into the memories of who lived in it from the beginning. This is how Mandrarossa researched the ancient stories that created the traditions of these one-of-a-kind and magical places

The **Bertolino Soprano** represents a moment tied to Santo's youth, whose family has taken care of the Grillo vineyard, describing its colors and uncontaminated landscapes that now have new life in the wine label.

The **Terre del Sommacco** narrates a historic event that is connected to a moment lived by the great grandfather of the winemaker, owner the vineyards where the wine is produced. It's the story of the Orsini column that was part of Garibaldi's endeavor in Sicily.



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VINI DI CONTRADA

BERTOLINO SOPRANO

THE AUTHENTIC GRILLO VARIETY, ELEGANT AND MINERAL

100% GRILLO

CLASSIFICATION
White Sicilia DOC

TERRITORY OF ORIGIN
Menfi, south-west of Sicily

TERROIR
Vineyards are stretched along south-west facing hills on limestone soils

HARVEST TIME
1st week of september

VINIFICATION
Cryomaceration takes place at 5-8°C for 4-6 hours, fermentation takes place for 15-20 days at 16-18°C.

AGEING
From 13 to 15 months in cement tulipe. 11 months in large barrels.

ALCOHOL BY VOLUME
13% vol

FORMATS
75 cl, 1,5 l

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.

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



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Unexpected Sicily



VINI DI CONTRADA

TERRE DEL SOMMACCO

THE NERO D'AVOLA WITHOUT COMPROMISES, PRODUCED FROM THE LIMESTONE SOILS

100% NERO D'AVOLA

CLASSIFICATION
Red Sicilia DOC

TERRITORY OF ORIGIN
Menfi, south-west of Sicily

TERROIR
Vineyards are stretched along south-west facing hills on limestone soils

HARVEST TIME
1st week of september

VINIFICATION
Grapes macerate and ferment for 6-8 days at 22-25°C.

AGEING
8 months in cement tulipe, 19 months in large barrels

ALCOHOL BY VOLUME
14% vol

FORMATS
75 cl, 1,5 l

TASTING NOTES
Fragrant and pleasantly fruity, with notes of cherry, blackberry and pansy; on the palate it is soft, fruity, with delicate tannins and vivid freshness.

PAIRINGS
Braised in red wine, stuffed turkey roast, grilled fillet.



MANDRAROSSA
Unexpected Sicily

REDISCOVERED STORIES

ETNA WINES

In the north-east of our Island, there is a unique place that encapsulates beauty and emotion, which is Etna.

Here, two cultivars fully represent the viticultural predisposition of this territory that is made of 100% volcanic soil: the Carricante and Nerello Mascalese varieties. These grapes with a bold character are used to producing the Mandrarossa Etna Wines. The offspring of the black land, Carricante produces an energetic and elegant white wine with a surprising freshness, while Nerello Mascalese gives us a vigorous, gritty and warm red.

Sentiero delle Gerle is their name, inextricably tied to the place they are produced, the territory of Linguaglossa, and to an ancient story where women are the protagonists. The real custodians of the vineyard, who, according to tradition, would descend into the vine rows on that triangle of black land facing Etna to take care of the vines with motherly love, wearing red aprons and blue handkerchiefs on their heads to shield from the sun. Even this is a story that comes to life in the labels illustrated by Nancy Rossit.





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Unexpected Sicily



ETNA WINES

SENTIERO DELLE GERLE ETNA BIANCO DOC

THE MINERAL WHITE WITH A SCENT OF ORANGE BLOSSOM

100% CARRICANTE

CLASSIFICATION
Etna Bianco DOC

TERRITORY OF ORIGIN
Etna, South-eastern slope

TERROIR
Vineyards are stretched along South-eastern slope on 100% volcanic soils

HARVEST TIME
Second half of September

VINIFICATION
After being destemmed, the grapes are crushed and pressed with soft wine presses and only the very first fraction of must is used for fermentation. Selected yeasts are added to the must for a long fermentation, about 25/30 days, at a temperature of 12/15°C.

AGEING
After fermentation, the wine, unfiltered from its lighter ediments, is placed in steel silos for 13/15 months at a temperature of about 14°C.

ALCOHOL BY VOLUME
13% vol

FORMATS
75 cl

TASTING NOTES
Straw-yellow color with golden reflections. The aroma is pleasantly refined; it expresses hints of yellow fruit and notes of white flowers. Full and rich to the palate, with a balanced acidity and a harmonious finish.

PAIRINGS
Excellent paired with fish dishes, also a perfect match with shellfish.



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Unexpected Sicily



ETNA WINES

SENTIERO DELLE GERLE ETNA ROSSO DOC

AN ELEGANT VOLCANIC RED

100% NERELLO MASCALESE

CLASSIFICATION
Etna Rosso DOC

TERRITORY OF ORIGIN
Etna, south-eastern slope

TERROIR
Vineyards are stretched along south-eastern slope on 100% volcanic soils

HARVEST TIME
First half of October

VINIFICATION
The grapes are destemmed and crushed, and the resulting product is set to macerate in moderate size fermentation tanks, where it's constantly kept in contact with the skins and must-wine thanks to continuous racking; the maceration-fermentation lasts for about 10/12 days at a temperature of 25/27°C.

AGEING
After maceration, the wine is separated from the skins without using additional pressing; the resulting product is set to age, partially in steel tanks and part in casks; during the entire aging process the wine is regularly decanted.

ALCOHOL BY VOLUME
13,5% vol

FORMATS
75 cl

TASTING NOTES
Visually grainy red, it expresses complex aromas of currant, blackberries, prunes, spices and coffee. Full-bodied and perfectly balanced to the palate, thanks to the elegant tannins and mild freshness, which contribute to making it persistent.

PAIRINGS
Excellent paired with red meats, stewed or roasted, also a good match for cured meats.



MANDRAROSSA
Unexpected Sicily

REDISCOVERED STORIES

PASSITO DI PANTELLERIA DOC

It wants to sprout there, it only wants to grow there, protected by Montagna Grande: the Serapias Orchid. Among the cave helichrysum, capers and wildflowers, the Serapias dots the seasons in Pantelleria, offering elating aromas in the Mediterranean winds that mix them with the sweetness of the Zibibbo.

The illustration by Nancy Rossit visually describes the expression of the beauty and brightness of the orchids with an antique pink colour and violet veining.

It's the wind that carries the scent of the Serapias. It's the sea that freshens the rugged hills with its breeze. It's the fire from the lava that created the black volcanic lands, rich with extraordinary minerality. It's the land dip that receives the Alberello Pantesco, it protects it and it collects every drop of water from the scarce rain. This is the microclimate in which the Zibibbo grows.

This is where Serapias, the passito di Pantelleria Doc, is created.



MANDRAROSSA
Unexpected Sicily



PASSITO DI PANTELLERIA

SERAPIAS

FROM A SMALL PRODUCTION, THE PASSITO DI PANTELLERIA ACCORDING TO NATURE

100% ZIBIBBO (MOSCATO D'ALESSANDRIA)

CLASSIFICATION

Passito di Pantelleria DOC

TERRITORY OF ORIGIN

Pantelleria

TERROIR

Sandy soils with a volcanic origin

HARVEST TIME

Fourth week of August

VINIFICATION

The grapes are hand-picked in crates, one part is withered for about 20/22 days, then the dried grapes are added to the fermenting must from the fresh grapes. Fermentation occurs in steel tanks at 16/18 °C.

AGEING

The wine is aged for about 10 months in steel silos and for three months in the bottle.

ALCOHOL BY VOLUME

14% vol

FORMATS

50 cl

TASTING NOTES

Golden-yellow colour, aromas of citrus, roses, jasmine and raisins. Full and round to the palate, with mineral and sweet flavours. Very long and persistent.

PAIRINGS

Perfect at the end of a meal with almond based desserts and spicy cheeses.





MANDRAROSSA
Unexpected Sicily

CHOICE-WINE

SPECIALITIES

INDIGENOUS COSTADUNE

CLASSIC & INTERNATIONAL VARIETALS

INNOVATIVE

CARTAGHO

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REDISCOVERED STORIES

SPECIALITIES

LOLIO



MANDRAROSSA
Unexpected Sicily



SPECIALITIES

CALAMOSSA

THE PERFECT TANGY WINE FOR AN APERITIF

LOCAL WHITE GRAPES

CLASSIFICATION
Sparkling White Terre
Siciliane IGT

TERRITORY OF ORIGIN
Menfi, south-east of Sicily

TERROIR
Vineyards are stretched along
south-east facing hills on clay
limestone soils

HARVEST TIME
second half of september

VINIFICATION
Cryomaceration takes place at
5-8°C for 4-6 hours, fermentation
takes place for 15-20 days at 16-
18°C.

AGEING
3 months in steel tanks, 3 months
in bottle

ALCOHOL BY VOLUME
12% vol

FORMATS
75 cl

TASTING NOTES
This straw-yellow wine emanates
fresh aromas of acacia and
wisteria flowers, in harmony with
delicate notes of honey. The taste
is fresh and pleasant, thanks to
its balance between sugars and
acidity rendering it a harmonious
and persistent wine.

PAIRINGS
Perfect as an aperitif, octopus
salad, vegetables omelette, fried
squids.



MANDRAROSSA
Unexpected Sicily



SPECIALITIES

CHENIN BLANC BRUT

FOR EVERY CONVIVAL MOMENT

100% CHENIN BLANC

CLASSIFICATION
Brut sparkling wine
Charmat method
Terre Siciliane IG

TERRITORY OF ORIGIN
Menfi, south of Sicily

TERROIR
Vineyards are stretched along south facing hills on medium-textured soils tending to limestone

HARVEST TIME
2nd week of August

VINIFICATION
Cryomaceration takes place at 5-8°C for 4-6 hours, fermentation takes place for 15-20 days at 16-18°C.

AGEING
2 months in steel tanks, 2 months in bottles

ALCOHOL BY VOLUME
11,5% vol

FORMATS
75 cl

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.

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



MANDRAROSSA
Unexpected Sicily



SPECIALITIES

CALADEITUFI

A SWEET CARESS AT THE END OF THE DAY

100% CHARDONNAY

CLASSIFICATION
Late Harvest Menfi DOC

TERRITORY OF ORIGIN
Menfi, south-east of Sicily

TERROIR
Vineyards are stretched along south-east facing hills on medium-textured soils tending to limestone

HARVEST TIME
4th week of september

VINIFICATION
Cryomaceration takes place at 5-8°C for 4-6 hours, fermentation takes place in steel tanks for 6 months.

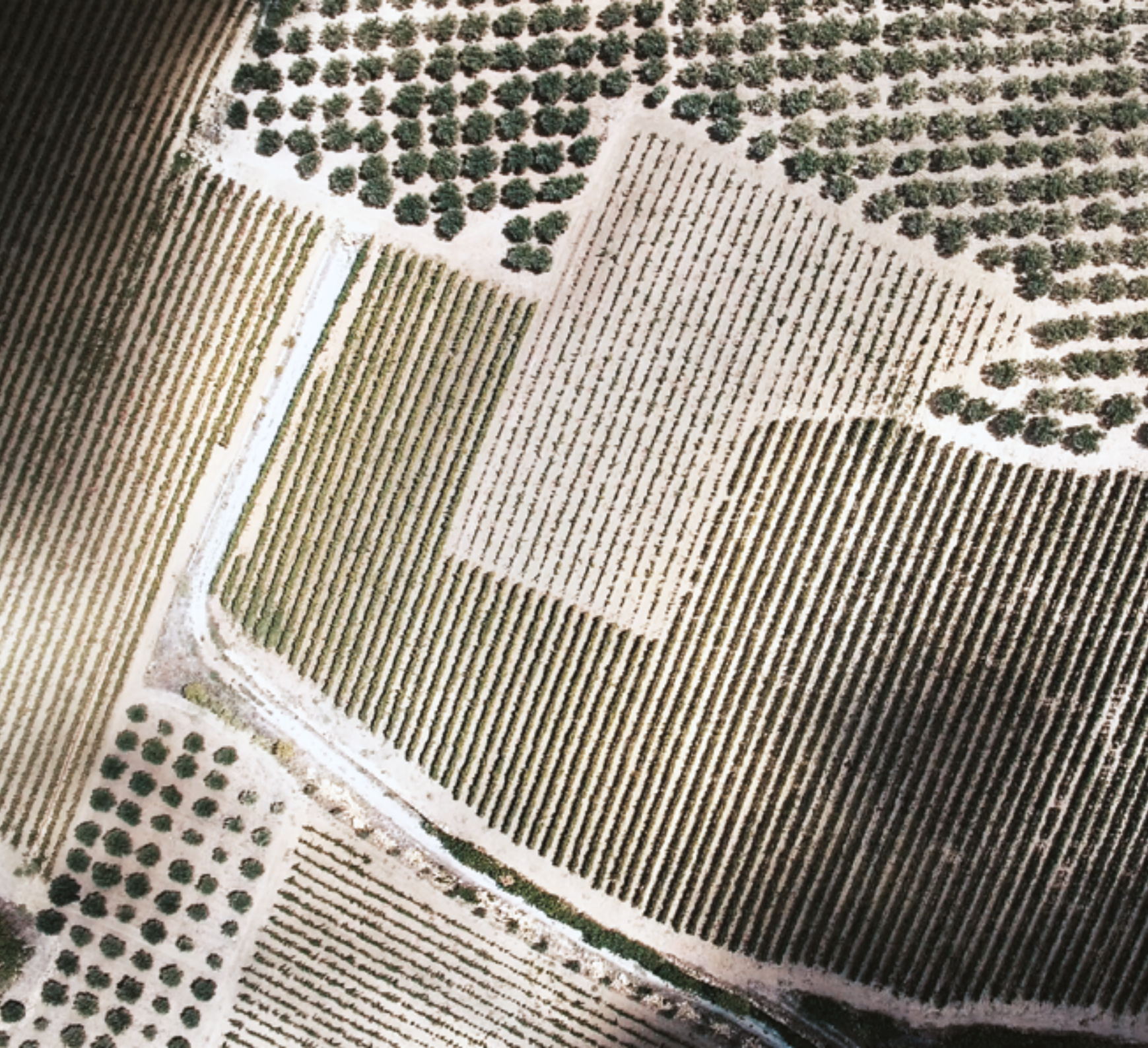
AGEING
12 months in steel tanks, 6 months in bottles

ALCOHOL BY VOLUME
12% vol

FORMATS
50 cl

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.

PAIRINGS
Blue cheeses, dry sweets, and dark chocolate.



MANDRAROSSA
Unexpected Sicily

CHOICE-LOLIO

LOLIO

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MANDRAROSSA
Unexpected Sicily



LOLIO

BIANCOLILLA

SUBTLE AND FRUITY, WITH A SURPRISINGLY SWEET FLAVOUR

TYPE OF OIL

100% Italian extra-virgin olive-oil

VARIETY

Biancolilla

AREA OF PRODUCTION

Menfi (AG)

EXTRACTION SYSTEM

cold-pressed, continuous cycle

YIELD PER 100KG OF OLIVES

12 - 13%

HARVEST

Manual

FORMAT

500ml

PAIRINGS

Fish, meat, white meat, green salad and sea-food salad.



MANDRAROSSA
Unexpected Sicily



LOLIO

CERASUOLA

AROMATIC AND SPICY, RENDERS EVERY DISH FLAVOURFUL AND MOUTH-WATERING

TYPE OF OIL

100% Italian extra-virgin olive-oil

VARIETY

Monovarietal Cerasuola

AREA OF PRODUCTION

Menfi (AG)

EXTRACTION SYSTEM

cold-pressed, continuous cycle

YIELD PER 100KG OF OLIVES

17%

HARVEST

Manual

FORMAT

500ml

PAIRINGS

Legume soup, boiled or grilled meat, salads



MANDRAROSSA
Unexpected Sicily



LOLIO

NOCELLARA

TENACIOUS AND FULL-BODIED, A MILDLY SPICY OIL WITH A TRACE OF SWEETNESS

TYPE OF OIL

100% Italian extra-virgin olive-oil

VARIETY

Monovarietal Nozellara

AREA OF PRODUCTION

Menfi (AG)

EXTRACTION SYSTEM

cold-pressed, continuous cycle

YIELD PER 100KG OF OLIVES

15%

HARVEST

Manual

FORMAT

500ml

PAIRINGS

Steak, boiled meat, cooked vegetables, legume soup, fish



MANDRAROSSA
Unexpected Sicily



LOLIO

VAL DI MAZARA DOP

INTENSE AND ELEGANT, VERSATILE IN ITS PAIRINGS

TYPE OF OIL

100% Italian extra-virgin olive-oil

VARIETY

Biancolilla, Cerasuola, Nozellara

AREA OF PRODUCTION

Menfi (AG)

EXTRACTION SYSTEM

cold-pressed, continuous cycle

YIELD PER 100KG OF OLIVES

14%

HARVEST

Manual

FORMAT

500ml

PAIRINGS

An all-rounder, delicious on warm bread and in enhancing traditional dishes



MANDRAROSSA
Unexpected Sicily

SPECIAL FORMATS

MANDRAROSSA SHAPES

Barilotto is an innovative line of magnum created by Mandrarossa to keep its high-end wines. Smooth and round, Barilotto it's an elegant and well-shaped bottle of 1.5 Lt which makes it unique and distinctive. Mandrarossa's large size selection includes also a 5L Val di Mazara DOP extra virgin olive oil and the elegant 3lt Jéroboam bottle of Cartagho.



MANDRAROSSA
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INNOVATIVE



TIMPEROSSE
Bariotto 1,5l

URRA DI MARE
Bariotto 1,5l

BONERA
Bariotto 1,5l

CAVADISERPE
Bariotto 1,5l

SANTANNELLA
Bariotto 1,5l



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VINI DI CONTRADA



BERTOLINO
SOPRANO
Bariotto 1,5l

TERRE DEL
SOMMACCO
Bariotto 1,5l

CARTAGHO



CARTAGHO
Bariotto 1,5l
Jéroboam 3l

LOLIO



BLEND
Tin 5l



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