



MANDRAROSSA

GRILLO

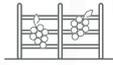
The definition of Sicilian white wine,
containing all the aromas of the island.



White Sicilia DOC



100% Grillo



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



Sand limestone soils



Vineyards are stretched along south and south-east
facing hills, 80-250 mt above sea level



1st week of September



13% vol



0,75 L

VINIFICATION

After cryomaceration at 5-8°C for 4-6 hours, the must ferments at 16-18°C for 15-20 days in steel vats. Maturing for 4 months in steel vats.

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 and notes of basil. On the palate it is fresh, intense and pleasant.

SERVING TEMPERATURE

10-12 °C

PAIRINGS

Grilled vegetables, pasta with seafood, roasted swordfish.

INDIGENOUS
COSTADUNE

Fresh wines from autochthonous Sicilian grapes, expressing the scents and fragrance redolent of a lush and varied region.