



MANDRAROSSA

NERO D'AVOLA

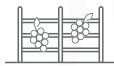
A great traditional wine,
soft with a good structure.



Red Sicilia DOC



100% Nero d'Avola



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



Medium-textured limestone soils



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



1st week of September



13,5% vol



0,75 L, 1,5 L

VINIFICATION

After a maceration and a fermentation for 6-8 days at 22-25°C,
maturing requires 3-5 months in steel vats.

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.

SERVING TEMPERATURE

16-18 °C

PAIRINGS

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