



MANDRAROSSA

BONERA

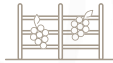
A memorable blend.



Red Sicilia DOC



50% Nero d'Avola, 50% Cabernet Franc



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



Medium-textured clay soils



Vineyards are stretched along south and south-west facing hills, 90-150 mt above sea level



1st week of September



13,5% vol



0,75 L, 1,50 L

VINIFICATION

Nero D'avola grapes are macerated for 6/8 days at 22-25°C. Cabernet Franc grapes macerate for 8/10 days at 18-22°C, fermentation and ageing take place in barrique for 3-6 months, then in the bottle for 4 months.

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.

SERVING TEMPERATURE

16-18 °C

PAIRINGS

Aged cheese, grilled meat and meat rolls.

INNOVATIVE
WINES

Extraordinary and unique varieties making up the region's wine-making panorama; either in a blend or as a single variety, they go a long way towards creating a fresh image of a Sicily that subverts your expectations.