



MANDRAROSSA

## CAVADISERPE

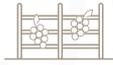
The distinctiveness of a winning blend.



### Red Terre Siciliane IGT



60% Merlot, 40% Alicante Bouschet



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



Medium-textured limestone soils



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



Alicante Bouschet: 3rd week of August  
Merlot: 3rd week of August



13,5% vol



0,75 L, 1,50 L

#### VINIFICATION

Alicante Bouschet grapes are macerated for 2/3 days at 16–18°C. Merlot grapes macerate for 6/8 days at 22\25 °C. Fermentation takes place in steel tanks, ageing in barrique for 6 months, then in the bottle for 3 months.

#### 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.

#### SERVING TEMPERATURE

16-18 °C

#### PAIRINGS

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

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.