



MANDRAROSSA

URRA DI MARE

The Sauvignon Blanc
created from the sea breezes.



White Sicilia DOC



100% Sauvignon Blanc



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, 80-350 mt above sea level



2nd week of August



12% vol



0,75 L, 1,50 L

VINIFICATION

After cryomaceration at 5-8 C° for 4/6 hours, fermentation and ageing take place in steel tanks for 4 months, then in the bottle for 2 months.

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.

SERVING TEMPERATURE

9-11 °C

PAIRINGS

Oysters, fish salads, grilled fish