



MANDRAROSSA

FIANO CIACA BIANCA

The scent of Jasmine in a wine glass.



White Sicilia DOC



100% Fiano



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



Mainly clay sand soils



Vineyards are stretched along south and south-east
facing hills, 150-350 mt above sea level



2nd week of September



12,5 % vol



0,75 L

VINIFICATION

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

TASTING NOTES

The wine is straw-yellow with green reflections. On the nose it has notes of jasmine, basil and grapefruit, sensations of tomato leaf and fresh laurel leaves. On the palate it is minerally and sapid, with scents of aromatic herbs as oregano and mint.

SERVING TEMPERATURE

10-12 °C

PAIRINGS

Cheeses, seafood hors d'oeuvres, rice salads.