



MANDRAROSSA

BERTOLINO SOPRANO

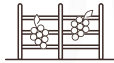
The authentic Grillo variety,
elegant and mineral.



White Sicilia DOC



100% Grillo



Espalier-grown and Guyot-pruned,
(conservative method), is of 3960 plants/ha.



Limestone soils



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



1st week of September



13% vol



0,75 L, 1,50 L

VINIFICATION

After cryomaceration at 5-8°C for 4/6 hours, it ferments for 15/20 days at 16-18°C. Maturing for 13-15 months in steel and concrete vats. Refinement requires 11 months in large barrels.

TASTING NOTES

Floral scents combined with slightly herbaceous notes and intense aromas of white peach and citron; on the palate it has a good acidity rendering it fresh and sapid.

SERVING TEMPERATURE

10-12 °C

PAIRINGS

Vegetables and legume soups, baked fish with potatoes, pasta with tuna bottarga.

REDISCOVERED
STORIES

From the small “contrada” districts of Menfi, to the vineyards among the foothills of Etna, to the uncontaminated regions of the island caressed by the wind, the wines of Rediscovered Stories tell of a Sicily never seen before, pure and innovative.