



MANDRAROSSA

# CHENIN BLANC BRUT

For every convivial moment.



**Brut sparkling wine  
Charmat method  
Terre Siciliane IGT**



100% Chenin Blanc



Espalier-grown and guyot-pruned,  
planting density is of 4500-5000 plants/ha.



Medium-textured soils tending to limestone



Vineyards are stretched along south facing hills,  
100-400 mt above sea level



Second half of august



11,5% vol



0,75 L

#### VINIFICATION

After cryomaceration for 4-6 hours at 5-8 °C, grapes ferment for 15/20 days at 16-18 °C. Ageing takes place in steel tanks containers for 2 months, then in the bottle for 2 months.

#### TASTING NOTES

The wine is straw-yellow and has a fine, intense and persistent perlage. Its aroma is strong and fresh, with notes of jasmine, citrus fruits, apricot and a fragrant shade of bread crust and yeasts. On the palate it is round, elegant and minerally, with a long and persistent finale.

#### SERVING TEMPERATURE

10-12 °C

#### PAIRINGS

Perfect as an aperitif, excellent with sushi, appetizers and pasta with seafood.

#### SPECIALTIES

There are moments that are worth celebrating. A fresh start, an old date, an ordinary day winding towards its close. This is how the Specialità Mandrarossa are created, each moment to be enjoyed to the utmost.