MANDRAROSSA Unexpected Sicily



OUR ORIGINS

A study lasting over 20 years

Mandrarossa **born in 1999**, thanks to a study that lasted over 20 years, which led to selecting **the best variety/terroir combinations**: the ideal habitats that allow each grape variety to fully express its potential.

MANDRAROSSA

Innovation

The Mandrarossa wines are the result of constant research and **experimentations towards innovation**. For this reason, they represent a different Sicily, unlike its stereotypes.

Research

From the hills of the south-eastern coast that reach the sea, to Etna's black sands, Mandrarossa researches **the best habitats** that allow each cultivar to fully express its potential.

Choice

The study on the grapes' behavior and the **intense micro-vinification activities** have led to the introduction of several wines into the product line, some of which, unique for the Sicilian panorama.





OUR STORY

Mandrarossa born in 1999, following studies lasting over 20 years, which contributed to singling out the best combination of variety-terroir: the ideal terrain for each type of grape to best express its potential.

1999

After a long time spent mapping out the region in order to choose the best terroir, Mandrarossa finally came into existence.



2004

The year that witnessed the birth of what was to become Mandrarossa's iconic Cartagho, Nero d'Avola which, within a few years, went on to be awarded the Tre Bicchieri by Gambero Rosso for 6 different vintages.





2000

The new millennium had scarcely begun when Mandrarossa opened its doors to markets both national and international and made its official début at the first Vinitaly with a range originally comprising 7 labels.



2010

The brand was radically re-vamped, with a totally re-styled range and change of image with a new logo: a dwarf palm, a symbol of the biodiversity and distinctiveness of the region around Menfi.



2014

The Wine Advocate by Robert Parker awards 90 points to the Santannella, an innovative blend of Fiano and Chenin Blanc."



2020

Mandrarossa goes beyond its borders, from the lands of Menfishire to the foot of Mons Gebel and on to the jagged coasts of Cossyra. The results are the Etna DOC wines and the first wine from DOC Pantelleria.

2012

The end of summer inaugurates the first edition of the Vineyard Tour, the event that will be a yearly recurrence with the Mandrarossa winelovers.



2019

Mandrarossa celebrates its 20 years with the launch of the Vini di Contrada, a result of a five-year scientific study conducted on the limestone soils.



2021

A vintage tale yet to be told...

INNOVATION, RESEARCH, CHOICE

Made unique by experimentations

After founding the Brand, result of years of studies of soil mapping, research continued to be the guiding light towards innovative Sicilian wines. There are five different types of soil that change from one inch to another on these hills, creating an incredible tapestry of colors, and each grape variety is grown on the ideal terrain to allow the wine to have a unique and unmistakable profile and excellent quality.

SEA BREEZES പ്പ



MILD TEMPERATURES



INTENSE SUNLIGHT

DIFFERENT ELEVATIONS

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DIFFERENT SOILS



Sandy soil







Calv-rich soil

Medium mixture soil

Limestone soil



CONTESSA ENTELLINA 440 a.s.l.

SANTA MARGHERITA DI BELICE 430 a.s.l.

SAMBUCA DI SICILIA 350 a.s.l.

MENFI 260 a.s.l

MONTEVAGO 390 a.s.l.

THE MANDRAROSSA LANDS

The soils of Menfi







SANDY

This soil is a mixture of sand and minerals such as gravel, which ensures a capillary distribution of water and great draining properties. The vine that grows on sandy soils produces delicate and aromatic wines that should be consumed young.

CLAY-RICH

The texture of this soil is composed by minerals, silica, iron and humus. It is generally very compact and dense, rich in potassium.. This soil produces soft wines, with a rich extract and good acidity.

MEDIUM MIXTURE

Mainly made of sand and clay, this soil is permeable and fertile, which provides calcium and magnesium, necessary nutrients for the vine. Ideal for elegant and well-structured wines, with great persistence and balance.

LIMESTONE

Nutrient rich, including potassium and magnesium, this soil is one of the most sought after for vineyards. It is very fertile because it retains calcium, essential for the plants' life cycle. These soils produce wines with great structure, aromatic, long-lasting and rich in mineral salts.

SILTY

This soil includes loam, sand and clay, giving it the ability to absorb water and gradually transferring it to the plant roots. It's a compact soil with great plasticity, rich in nutritional elements. The resulting wines are light, aromatic and elegant.

MANDRAROSSA



Passito di Pantelleria DOC

From a small production, the Passito di Pantelleria according to nature.

Contrada wines

The best combination between the grape variety and the soil in a specific district.

Cartagho

From the selection of the best Nero d'Avola grapes of the territory.

Innovative wines – Etna wines

Unique and extraordinary varieties for the wineproducing panorama of our region, as blends or single varieties.

Monovarietal indigenous and international

A hundred percent varietal wines which release all the scents of the island.

Innovative wines

Unique and extraordinary varieties for the wine-producing panorama of our region, as blends or single varieties.





Innovative wines



Urra di Mare

The Sauvignon Blanc created from the sea breezes.

100% Sauvignon Blanc

The beneficial properties of the sea breezes result in a fresh wine with delicate vegetal notes. A new and different expression of the Sauvignon, more commonly known and produced in other regions. A sapid and mineral wine with a persistent finish.



Timperosse

The single variety Petit Verdot, an expression of a different Sicily.

100% Petit Verdot

An innovative and unconventional variety for our land, even more if vinified as a single variety. Timperosse is a young and lively red, perfect for gatherings with your friends.

Innovative wines



Santannella

The captivating intensity of a structured and modern white.

70% Fiano, 30% Chenin Blanc

The union of a typical variety from southern Italy, the Fiano, with the intriguing Chenin Blanc from the Loira region, in France. Two varieties that meet in Sicily resulting in a wine that captivates for its elegance, fragrance and minerality.



Cavadiserpe

The distinctiveness of a winning blend.

60% Merlot, 40% Alicante Bouschet

A unique blend for the Sicilian wine-producing panorama. A red with great structure and character, result of a balanced mix between the roundness and softness of the Merlot with the aromatic notes of the Alicante Bouschet..

Innovative wines

Bonera

A memorable blend

50% Nero d'Avola, 50% Cabernet Franc

The elegant smoked notes of the Cabernet Franc meet the bold character of the Nero d'Avola, resulting in an intense successful wine blend, with a good structure and silky-sweet tannins.



Cartagho

From the best selection of Nero d'Avola grapes



100% Nero d'Avola

One of Mandrarossa's flagship wines, produced using the best selection of Nero d'Avola grapes. A structured, balanced and well-rounded wine that captivates everyone.



Rediscovered stories

Mandrarossa is a company without borders. Driven by a passion for searching for new stories to tell. **Stories with deep roots in new territories to be discovered**.

From the Contrade surrounding **Menfi**, to the vineyards at the foot of the **Volcano**, to the uncontaminated lands of an **Island swept by the wind**. The wines from the Rediscovered Stories product line tell the story of an **original**, **pure and innovative Sicily**.









From the study of limestone soils, the new Contrada wines

Since 2014, wine expert **Mimmo De Gregorio** and Mandrarossa agronomist **Filippo Buttafuoco**, together with wine expert consultant **Alberto Antonini**, microterroir specialist **Pedro Parra**, and University of Palermo geologists, have started an in-depth project to examine and, increase knowledge of the **land of Mandrarossa**.

The analysis shows some excellent spots on hilly areas provided with **limestone parent rock of marine origin**, to which attention has been drawn. Here the two brand-new Contrada wines originate.



Study of limestone soils

This investigation resulted in identifying and classifying the best vineyard plots, grape clones and, consequently, partner growers who are owners of these vineyards.

We have chosen the best vineyards of the two best vintages, in the two selected contradas: one Grillo vineyard (Contrada Bertolino Soprano) and two Nero d'Avola vineyards (Contrada Miccina) producing white «Bertolino Soprano 2017" and red " Terre del Sommacco 2016» two brand-new Mandrarossa Contrada Wines.



Contrada Wines



Bertolino Soprano

The authentic Grillo variety, elegant and mineral

100% Grillo

Produced from the limestone soils, a fragrant **Grillo** with seductive notes and unmistakable aromas, result of the connection between authentic tradition and search for innovation.



Terre del Sommacco

The Nero d'Avola without compromises, produced from the chalky soils.

100% Nero d'Avola

The true expression of the world renowned Sicilian native variety. The **Nero d'Avola** how it was and how it should be, produced from two vineyards planted on 100% limestone soils.

THE FRUITS OF THE VOLCANO

The grapes and Etna wines

Mandrarossa's journey restarts from the foot of the **Etna volcano**, specifically from **Linguaglossa**, where 4 hectares of Carricante and Nerello Mascalese, native varieties created from the black sands that produce unique wines of the territory.

The **Carricante** variety results in an energetic, elegant and surprisingly fresh white; while the **Nerello Mascalese** variety gives us a vigorous, gritty and warm wine.

Sentiero delle Gerle is the name of these Etna DOC wines, inextricably tied to the place from which they are produced, and to an ancient tale of **women**, the real keepers of the vineyard.





THE FRUITS OF THE VOLCANO

Authentic expression of the territory



Traditionally the **women** would **oversee the vineyards** at the foot of the volcano. Strong women would take care of the vines with motherly love. Each day they would work on the strip of black land that faces Etna. They would bring their **pack baskets** and wear red aprons and blue handkerchiefs on their heads, heading down the valley in small groups, along the trail that dug a groove in those volcanic lands like a smile.

Etna Wines



Sentiero delle Gerle Etna Bianco DOC

The mineral white with a scent of orange blossom

100% Carricante

From single variety Carricante grapes, Mandrarossa's Etna is a wine with a pleasantly refined aroma, that express hints of yellow fruits and notes of white flowers. With a marked minerality and rich to the palate, has a balanced acidity and an harmonious finish.



Sentiero delle Gerle Etna Rosso DOC

An elegant volcanic red

100% Nerello Mascalese

From single variety Nerello Mascalese grapes, the wine expresses complex aromas of currant, mulberries, pruses, spices and coffee. Full-bodied and balanced to the palate, thanks to the elegant tannins and moderate freshness, contributing to its persistence.

DISCOVER THE ISLAND

The Alberello Pantesco

In 2019, Mandrarossa's journey continues overseas, on the island known worldwide for producing the seducing **Passito**, the wine made from the **Zibibbo** native grapes.

The result is **Serapias**, **Mandrarossa's Passito di Pantelleria DOC**, named after the **orchid from Pantelleria**, a species that exclusively grows on the island, just like the **typical alberello-trained** (sapling) vines used to produce this wine.







The **Alberello Pantesco** grows among the sequence of manmade and natural sceneries, such as dammusi (typical local houses), dry stone walls, capers and prickly pears, the image of an ancient viticulture elected **"Unesco Heritage"**.

SERAPIAS

The rediscovered story



An elegant flower that grows in the volcanic soils of **Pantelleria**: it's **Serapias**, a unique **orchid** that blossoms in two hectares on the foot of Montagna Grande.

It can't be found anywhere else but there, it only grows there, in the **windy island** at the centre of the Mediterranean.

It shares the peace of those remote places with wildflowers, helichrysum rupestre and capers. Its pink petals with purple veining shine with bright beauty and mysterious charm.

Its **scent**, carried by the sea breezes, mixing in the hills with the inebriating hints of the ripe **Zibibbo**, as the flower it also exclusively grows on the island, which expresses the strength of the land, of the sun and of the **mineral energy** that provide it with graciousness and refined elegance.

Passito di Pantelleria



Serapias Passito di Pantelleria DOC

From a small production, the Passito di Pantelleria according to nature.

100% Zibibbo (Moscato d'Alessandria)

A seductive wine, scented and intense. Goldenyellow colour, aromas of citrus, roses, jasmine and raisins. Full and round to the palate, with mineral and sweet flavours. Very long and persistent.

Indigenous Varietals

Fresh wines from native Sicilian grapes, which express the authentic aromas and flavors of a rich and diverse land.





Indigenous Varietals



Grecanico Dorato Costadune

A golden wine with a scent of orange blossom

100% Grecanico

A native white variety that recalls the aromas of the land that created it. From citrus notes of lemon and citron to floral ones of orange blossom, the Grecanico Dorato Costadune fully expresses the authenticity of a pleasant and immediate Sicilian wine.



Grillo Costadune

The definition of Sicilian white wine, containing all the aromas of the island.

100% Grillo

A fresh and young wine, with hints of citrus and prickly pear that immediately remind of the most authentic Sicilian atmosphere. The Grillo variety is the ideal wine for a light summer lunch or an aperitif in good company.

Indigenous Varietals



Zibibbo Secco Costadune

The aromatic wine that captivates for its minerality.

100% Moscato d'Alessandria

A wine with a marked aromatic profile and surprisingly fresh to the palate. The Zibibbo Secco (dry) Costadune is a Sicilian white wine that is ideal when paired with fish dishes.



Perricone Rosè Costadune

A fresh and elegant rosé with a spring scent.

100% Perricone

An elegant and harmonious wine with delicate notes of rose and wild strawberries, recalling spring aromas in every sip. The Perricone Rosé Costadune is the native Sicilian wine perfect for an aperitif or during a romantic sunset.

Indigenous Varietals



Frappato Costadune

A fresh and fruity red, ideal as an aperitif

100% Frappato

From the Sicilian dialect, "frappatu" indicates the fruit fragrance that unequivocally defines the wine bouquet that comes from its grapes. The Frappato Costadune is in fact a young wine captivating for its marked fruity hints of black cherry and pomegranate. A red that should be served chilled and pairs perfectly even with fish.



Nero d'Avola Costadune

A great traditional wine, soft with a good structure.

100% Nero d'Avola

The Sicilian native red grape variety renowned worldwide, which fully expresses its potential in the territory of Menfi, produces wines with an unmistakable aromatic profile. The Nero d'Avola Costadune is soft and captivating, perfect for all occasions.

Monovarietal international wines

Our interpretation of a traditional viticulture that finds a new identity in the territory of Menfi.





Monovarietal international wines



Fiano Ciaca Bianca

The scent of Jasmine in a wine glass.

100% Fiano

Produced from a typical variety from southern Italy, a wine from our land that expresses the scents and aromas of a new Sicily. The peculiarity of Fiano Ciaca Bianca is its sapidity provided by the sea breezes that brush the plants it's produced from. It's named after the white rocks smoothened by the erosive action of the wind and sea that distinguish our beaches.



Viognier Le Sénie

A bright white wine with an apricot aroma.

100% Viognier

Sicilian expression of an international variety, the single variety Mandrarossa Viognier is a wine with intense and captivating aromas, perfect for a candlelight dinner. Its name is a tribute to the Arab culture that is deeply rooted in Sicily's history. The sèina was in fact the hydraulic wheel introduced in the 9th century as an irrigation system in the fields.

Monovarietal international wines



Chardonnay Laguna secca

A timeless white wine enjoyed throughout the world

100% Chardonnay

With a marked minerality and persistence, the Mandrarossa Chardonnay is recognizable for its typical Mediterranean notes of prickly pear and orange peel. Named Laguna Secca after some of the soils in the territory, once covered by shallow lagoons that today are fertile and productive.



Syrah Desertico

The definition of international wine, unexpected in Sicily.

100% Syrah

One of the most loved invasive varieties that in our land produces great quality wines. Velvety with intriguing spicy notes, the Syrah Desertico Mandrarossa is a red that captivates from the first sip. Named after the dry Saharan lands, from which the warm Sirocco winds reach our coasts.

Monovarietal international wines



Merlot Rupenera

An international traditional wine, versatile in its pairing options.

100% Merlot

Soft and delicate, the Rupe Nera Merlot is a wine that is appreciated for its intense and persistent bouquet. With a bold ruby red color, it's named after the dark soil hills typical of our territory.



Cabernet Sauvignon Serra Brada

The full-bodied red for those who love structured wines.

100% Cabernet Sauvignon

A majestic wine, full and tannic, perfect to accompany rich and opulent dinners. The Cabernet Sauvignon Serra Brada is the result of an excellent international variety that perfectly adapts to the unique climatic conditions of our land. It is in fact named after the dry lands in our territory, which are full of rock fragments.



Indigenous Varietals



Monovarietal international wines



Innovative wines



Cartagho



Rediscovered Stories



MANDRAROSSA SHAPES

I Barilotti

Barilotto is an innovative line of magnum created by Mandrarossa to keep its high-end wines. Smooth and round, Barilotto it's an elegant and well-shaped bottle of 1.5 Lt which makes it unique and distinctive.







MANDRAROSSA

Lolio

A product line of Extra-virgin olive oil produced from the native cultivars of our territory, ideal for the cultivation of olive trees.

The delicate Biancolilla, the aromatic Cerasuola, the bold Nocella del Belice and the intense Val di Mazara DOP, a blend of the three varieties.





Biancolilla Subtle and fruity with a surprisingly sweet flavour.

Nocellara Tenacious and fullbodied, a mildly spicy oil with a trace of sweetness.



Cerasuola Aromatic and spicy, renders every dish flavourful and mouthwatering.

Val di Mazara DOP Intense and elegant, versatile in its pairings.

LOLIO

VAL DI MAZARA





TERRE DEL SOMMACCO ANNATA 2017 WINE & SPIRITS 90 POINTS CHRISTY CANTERBURY 92 POINTS WOW CIVILTÀ DEL BERE BRONZE ANNATA 2016 MERANO WINE FESTIVAL THE WINE HUNTER

THE TASTING PANEL USA 92 PUNTI



SENTIERO DELLE GERLE ETNA BIANCO DOC

ANNATA 2018 WOW CIVILTÀ DEL BERE

SILVER

SENTIERO DELLE GERLE ETNA ROSSO DOC

ANNATA 2017

WINE & SPIRITS 90 POINTS

CHRISTY CANTERBURY 92 POINTS

WOW CIVILTÀ DEL BERE BRONZE

ANNATA 2016

MERANO WINE FESTIVAL THE WINE HUNTER

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CARTAGHO ANNATA 2018 GUIDA AI VINI D'ITALIA GAMBERO ROSSO 2021 TRE BICCHIERI ANNATA 2017 MERANO WINE FESTIVAL THE WINE HUNTER SCIW&SC SILVER DDWA BRONZE BONERA ANNATA 2018 DDWA BRONZE SANTANNELLA ANNATA 2018 MERANO WINE FESTIVAL THE WINE HUNTER

URRA DI MARE

ANNATA 2019 SOMMELIER WINE AWARDS COMMENDED

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