



MANDRAROSSA

FRAPPATO

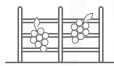
The fresh and fruity red,
ideal for an aperitif.



Red Terre Siciliane IGT



100% Frappato



Espalier-grown and guyot-pruned,
planting density is of 4300-5000 plants/ha.



Clay sand soils



Vineyards are stretched along south and west
facing hills, about 250 mt above sea level



1st week of September



13% vol



0,75 L

VINIFICATION

After a maceration and a fermentation for 4-6 days at 22-25°C,
maturing requires 3-4 months in steel vats.

TASTING NOTES

The wine is ruby-red with purplish reflections, on the nose it has
notes of sour and black cherry, red fruits and sweet spices. On the
palate it is sapid and has a good persistence.

SERVING TEMPERATURE

16-18 °C

PAIRINGS

Fish soups, grilled chicken, roasted tuna.