



MANDRAROSSA

PERRICONE ROSÉ

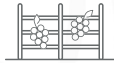
A fresh and elegant rosé
with a spring scent.



Rosé Terre Siciliane IGT



100% Perricone



Espalier-grown and guyot-pruned,
planting density is of 4300-4700 plants/ha.



Medium-textured clay soils



Vineyards are stretched along south facing hills,
100-250 mt above sea level



2nd week of September



12% vol



0,75 L

VINIFICATION

After cryomaceration at 5-8°C for 8/10 hours, the must ferments for 15/20 days at 16/18°C. Maturing for 4 months in steel vats.

TASTING NOTES

The wine is cherry pink in colour. On the nose it has notes of rose, cherry, raspberry and strawberry. Round and long, on the palate it is elegant, with a very clear finale.

SERVING TEMPERATURE

10-12 °C

PAIRINGS

Pizza, legume soups and vegetables soups.