



MANDRAROSSA

## ZIBIBBO SECCO

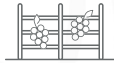
The aromatic wine that captivates  
for its minerality.



### White Terre Siciliane IGT



100% Moscato d'Alessandria



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



Medium-textured clay soils



Vineyards are stretched along south facing hills,  
100-300 mt above sea level



2nd week of September



12% vol



0,75 L

#### VINIFICATION

After cryomaceration at 5-8°C for 4/6 hours, the must ferments for 15/20 days at 16-18°C. Maturing for 4 months in steel vats.

#### TASTING NOTES

The wine is light straw-yellow in colour. Unmistakable notes of almond, apricot and orange blossom and a strong minerality render it a fresh and immediate wine.

#### SERVING TEMPERATURE

10-12 °C

#### PAIRINGS

Seafood starters, shellfishes, smoked fish, sushi.

INDIGENOUS  
COSTADUNE

Fresh wines from autochthonous Sicilian grapes, expressing the scents and fragrance redolent of a lush and varied region.