



MANDRAROSSA

BONERA

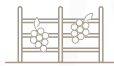
A memorable blend.



Red Sicilia DOC



50% Nero d'Avola, 50% Cabernet Franc



Espalier-grown and guyot-pruned, planting density is of 4000-4500 plants/ha.



Medium-textured silty soils



Vineyards are stretched along south and south-west facing hills, 90-150 mt above sea level



1st week of September



13,5% vol



0,75 L, 1,50 L

VINIFICATION

Grapes macerate and ferment for 8-10 days at 18-22°C. Ageing takes place in barrique for 6 months, then in bottle for 3 months.

TASTING NOTES

The wine is ruby-red with intense purplish reflections. On the nose it emanates scents of red fruits and aromas of dried fruit as prunes and almonds. On the palate it is full and intense, with a good structure which is given by silky and sweet tannins.

SERVING TEMPERATURE

16-18 °C

PAIRINGS

Aged cheese, grilled meat and meat rolls.