



MANDRAROSSA

MERLOT RUPENERA

An international traditional wine,
versatile in its pairing options.



Red Sicilia DOC



100% Merlot



Espalier-grown and guyot-pruned,
planting density is of 4200-4500 plants/ha.



Medium-textured clay soils



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



3rd week of August



13,5% vol



0,75 L

VINIFICATION

After a maceration and a fermentation for 6/8 days at 22-25°C,
maturing requires 3-5 months in steel vats.

TASTING NOTES

The wine is ruby-red with purplish reflections. On the nose it is
intense and persistent, with scents of plums, quince marmalade,
broom and rosemary. On the palate it is sapid and warm, with an
aftertaste of licorice and notes of mulberry and wild asparagus.

SERVING TEMPERATURE

16-18 °C

PAIRINGS

Cheese, rabbit and wild boar.