



MANDRAROSSA

SENTIERO DELLE GERLE

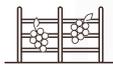
The mineral white with a scent of orange blossom.



Etna Bianco DOC



100% Carricante



Vineyards trained using the counter-espalier system and pruned using the cordon spur method (4350 plants/ha and 7500 kg/ha)



100% volcanic soil



South-eastern slope



Second half of September



13% vol



0,75 L

VINIFICATION

After being destemmed, the grapes are crushed and pressed with soft wine presses and only the very first fraction of must is used for fermentation. Selected yeasts are added to the must for a long fermentation, about 25/30 days, at a temperature of 12/15°C.

After fermentation, the wine, unfiltered from its lighter sediments, is placed in steel silos for 13/15 months at a temperature of about 14°C.

TASTING NOTES

Straw-yellow color with golden reflections. The aroma is pleasantly refined; it expresses hints of yellow fruit and notes of white flowers. Full and rich to the palate, with a balanced acidity and a harmonious finish.

SERVING TEMPERATURE

10-12 °C

PAIRINGS

Excellent paired with fish dishes, also a perfect match with shellfish.