

CALADEITUFI

A sweet caress at the end of the day.



Late Harvest Menfi DOC



100% Chardonnay



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



Medium-textured soils tending to limestone



Vineyards are stretched along south-east facing hills, 180 mt above sea level



2nd week of august



12% vol



0,50 L

VINIFICATION

After cryomaceration at $5-8^{\circ}$ C for 4-6 hours, grapes ferment for 15-20 days at $16-18^{\circ}$ C. Ageing takes place in steel tanks for 34 months and in the bottle for 3 months.

TASTING NOTES

The wine is straw-yellow with golden reflections. The fragrance is fresh, with deep notes of lemons, wild plums and honey. On the palate it is sweet and embracing, with soft notes of ripe fruit.

SERVING TEMPERATURE

10-12 °C

PAIRINGS

Blue cheeses, dry sweets, and dark chocolate.

There are moments that are worth celebrating. A fresh start, an old date, an ordinary day winding towards it close. This is how the Specialità Mandrarossa are created, each moment to be enjoyed to the utmost.