



MANDRAROSSA

CALAMOSSA

The perfect tangy wine for an aperitif.



Sparkling White Terre Siciliane IGT



Local white grapes



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



Clay and limestone soils



Vineyards are stretched along south-east facing hills, 80-250 mt above sea level



Second half of september



12% vol



0,75 L

VINIFICATION

After cryomaceration for 4–6 hours at 5–8° C, grapes ferment for 15/20 days at 16–18°C. Ageing lasts about 3 months in steel tanks and 3 months in bottles.

TASTING NOTES

This straw-yellow wine emanates fresh aromas of acacia and wisteria flowers, in harmony with delicate notes of honey. The taste is fresh and pleasant, thanks to its balance between sugars and acidity rendering it a harmonious and persistent wine.

SERVING TEMPERATURE

10-12 °C

PAIRINGS

Perfect as an aperitif, octopus salad, vegetables omelette, fried squids.