



MANDRAROSSA

CHENIN BLANC BRUT

For every convivial moment.



Brut sparkling wine
Charmat method
Terre Siciliane IGT



100% Chenin Blanc



Espalier-grown and guyot-pruned,
planting density is of 4500-5000 plants/ha.



Medium-textured soils tending to limestone



Vineyards are stretched along south facing hills,
100-400 mt above sea level



4th week of august



11,5% 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 takes place in steel tanks for 2 months, then in the bottle for 2 months.

TASTING NOTES

The wine is straw-yellow and has a fine, intense and persistent perlage. Its aroma is strong and fresh, with notes of jasmine, citrus fruits, apricot and a fragrant shade of bread crust and yeasts. On the palate it is round, elegant and minerally, with a long and persistent finale.

SERVING TEMPERATURE

10-12 °C

PAIRINGS

Perfect as an aperitif, excellent with sushi, appetizers and pasta with seafood.

SPECIALITIES

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.