



MANDRAROSSA

DELQUANTA 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



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 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.