



MANDRAROSSA

SANTANNELLA

The captivating intensity
of a structured and modern white.



White Terre Siciliane IGT



70% Fiano, 30% Chenin Blanc



Espalier-grown and guyot-pruned,
planting density is of 4000-4500 plants/ha.



Medium-textured silty soils



Vineyards are stretched along south and south-east
facing hills, 200-350 mt above sea level



1st week of september



13% vol



0,75 L, 1,50 L

Vinification

After cryomaceration at 5-8°C for 4-6 hours, fermentation takes place at 16-18 °C for 15-20 days. The Fiano ages in barrique for 4 months, the Chenin Blanc ages in steel vats for 6 months.

Tasting notes

After cryomaceration at 5-8°C for 4-6 hours, fermentation takes place at 16-18 °C for 15-20 days. The Fiano ages in barrique for 4 months, the Chenin Blanc ages in steel vats for 6 months.

Serving temperature

9-11 °C

Pairings

Pasta with shrimps and pistachio, white meat, grilled vegetables.