



MANDRAROSSA

URRA DI MARE

The Sauvignon Blanc
created from the sea breezes.



White Sicilia DOC



100% Sauvignon Blanc



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



Clay and limestone soils



Vineyards are stretched along south and south-west
facing hills, 80-350 mt above sea level



2nd week of August



11,5% 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. Ageing takes place in steel tanks for 4 months.

Tasting notes

The wine is straw-yellow with bright golden reflections. The aroma is intense, with notes of citrus fruits, peach, apricot and scents of mint and basil. On the palate it has a good harmony between fruity aroma and minerality, with a fresh and persistent finale.

Serving temperature

9-11 °C

Pairings

Oysters, fish salads, grilled fish