

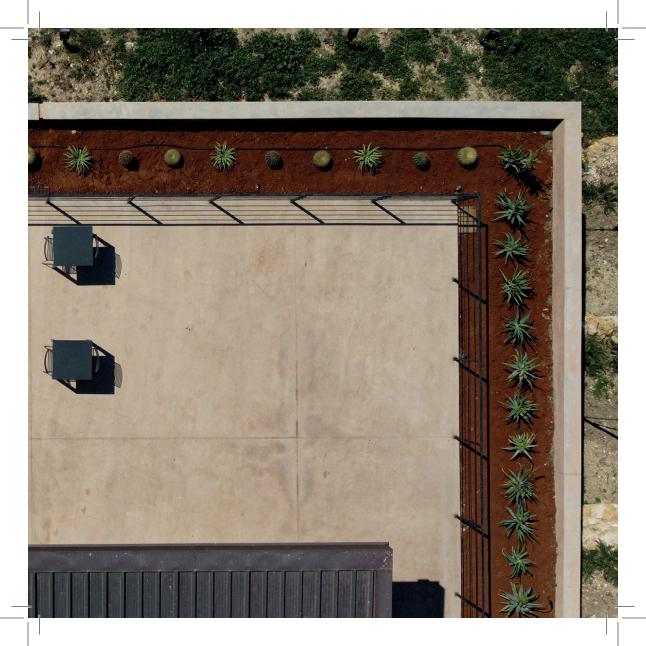




# THE STORY OF A PROJECT INTEGRATED WITH THE TERRITORY

The Mandrarossa winery rises on a hill about 90 meters above sea level, in an area with a breath-taking landscape, in the Puccia district south of Menfi. A modern building, built on multiple levels on the plot of land in a way that completely interacts with the surrounding landscape: a sequence of vineyards and olive groves, with the beautiful African sea in the background.



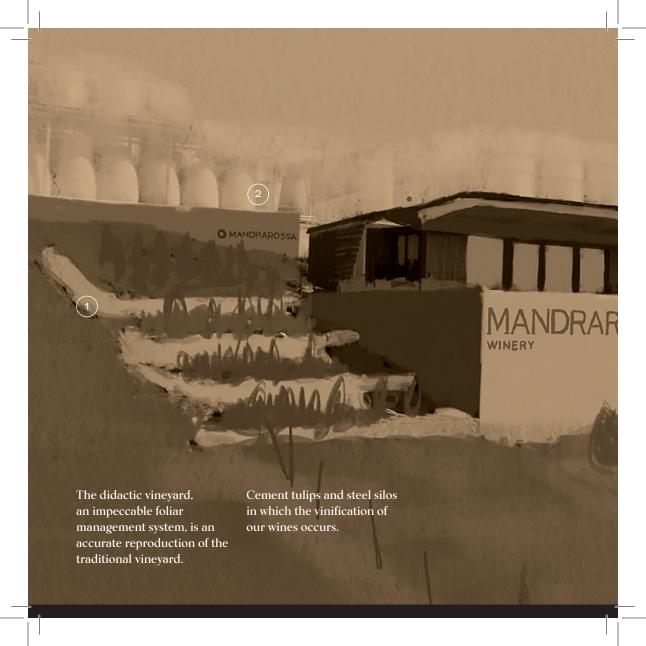


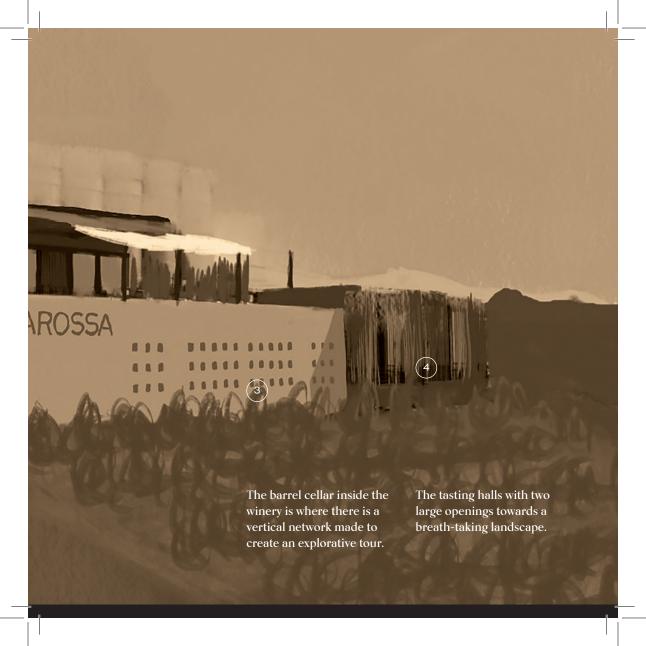
### WINERY TOUR

- 1 The winery tour begins on the terrace that overlooks the vineyards that reach the sea. The first stop is the didactic vineyard, an accurate reproduction of the traditional vineyard.
- 2 The tour continues with the visit of the production plant, where there are cement tulips and steel silos in which fermentation of our wines occurs.
- 3 The tour continues into the heart of the winery, the barrel cellar, which can be visited from above from a walkway placed at an intermediate height. This is where the long-lasting wines age in French oak barriques, tonneau and large 50 hl barrels.
- 4 The walkway leads to the end of the tour in the tasting halls that overlook the sea.











### **OUR TOURS**



#### Classic Wine Tours

For those interested in learning about the Mandrarossa world through visiting the winery and tasting a selection of wines.

- 1 I Varietali
- 2 La Sicilia che non ti aspetti
- 3 Le storie ritrovate
- 4 Top Wines
- 5 I Biologici di Mandrarossa

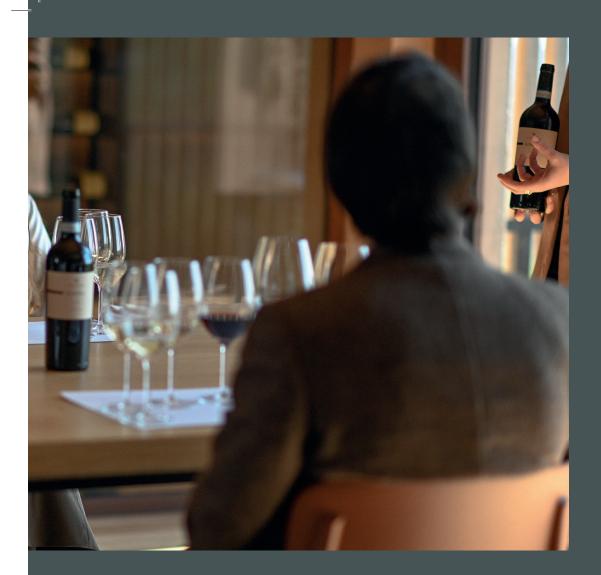
#### Food & Wine Tours

For those who want to explore the winery and continue with a Mandrarossa wine tasting paired with the culinary delights from our territory.

- 6 Innovativi a tavola
- 7 Origini e Tradizioni
- 8 Wine Lunch
- 9 Aperitivo al tramonto

- 1 I Varie<u>tali</u>
- 2 La Sicilia che non ti aspetti
- 3 Storie ritrovate
- 4 Top Wines
- 5 I Biologici di Mandrarossa









### I VARIETALI

The tasting includes a selection of 3 or 5 of our Varietali, fresh wines that express the aromas and authentic flavours of a rich and diverse land.

Grecanico Dorato - Sicilia DOC

Grillo - Sicilia DOC

Zibibbo Secco – Terre Siciliane IGT

Perricone Rosè – Terre Siciliane IGT

Frappato – Terre Siciliane IGT

Nero d'Avola – Sicilia DOC

Chardonnay – Sicilia DOC

Viognier – Sicilia DOC

Fiano – Terre Siciliane IGT

Merlot – Sicilia DOC

Syrah – Sicilia DOC

Cabernet Sauvignon – Sicilia DOC







tue, wed, thu, fri 11 a.m.



15 (3 wines) 20 (5 wines)





## LA SICILIA CHE NON TI ASPETTI

An experience to discover the line of Innovativi wines, named as such because of the extraordinary varieties for the winemaking panorama of our region, which as blends or single varieties result in new expressions of an unexpected side of Sicily.

Larcéra – Terre Siciliane IGT Urra di mare – Bianco Sicilia DOC Santannella – Terre Siciliane IGT Timperosse – Terre Siciliane IGT Bonera – Rosso Sicilia DOC Cavadiserpe – Terre Siciliane IGT



40 min (3 wines) 60 min (6 wines)



tue, wed, thu, fri 11 a.m.



18 (3 wines) 22 (6 wines)





#### LE STORIE RITROVATE

The rediscovered Stories projects was created with the goal of producing wines from Sicilian native grapes, which tell the real story of the territories they come from. The tasting will in fact be a journey that goes through the three territories where there are vineyards. It begins in Menfi with the tasting of the Vini di Contrada, Bertolino Soprano and Terre del Sommacco, single variety Grillo and Nero d'Avola, the result of research made on the best yield of the 100% limestone soil. The tasting continues with the Etna wines. Sentiero delle Gerle Etna Bianco DOC and Etna Rosso DOC. Carricante and Nerello Mascalese that express the energy and intensity of the grapes that ripen at the foot of the volcano. The tasting ends with Serapias, the Passito di Pantelleria DOC, produced according to the ancient sun-drying techniques from the tradition in Pantelleria, while respecting the time nature needs.





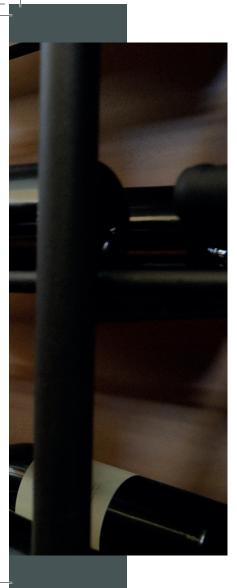












## TOP WINES

There are moments that deserve to be celebrated with important wines, with a complex structure that gives them an unmistakable profile. We offer a selection of wines created for great occasions.

Bertolino Soprano – Bianco Sicilia DOC Cartagho – Rosso Sicilia DOC Terre del Sommacco – Rosso Sicilia DOC Serapias – Passito di Pantelleria DOC



60 min



4 p.m.

tue, wed, thu, fri







## I BIOLOGICI DI Mandrarossa

In 2021, Mandrarossa joined the project Alta Qualità Bio (High Quality Organic) to protect and promote the territory, the agricultural community and the quality of the products. Starting from the improvement and maintenance of the soil, as a requirement to promote the natural biological processes, is our goal to guarantee an agricultural production without using synthetic products and genetically modified organisms (GMOs), but promoting biodiversity, the wellbeing of the animals, plants and the consumers. With the 2022 vintage, the first three wines produced from 100% organic grapes are launched: Larcéra, the new Sicilian Vermentino, the result of a production from 5 hectares of organic vineyards located in the area of Santa Margherita del Belice; Fiano and Zibibbo, both from the Varietali line, which come from 12 and 3 hectares of vineyards in Menfi's territory.

Larcéra – Terre Siciliane IGT Fiano – Terre Siciliane IGT Zibibbo Secco – Terre Siciliane IGT







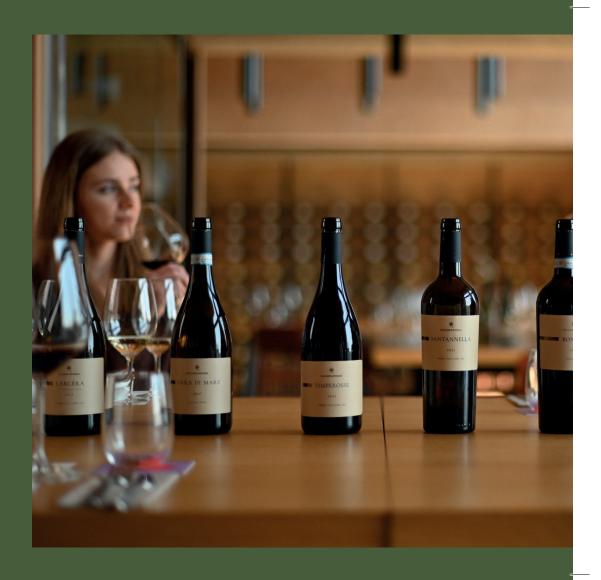
45 min

tue, wed, thu, fri 4 p.m.

- 6 Innovativi a tavola
- 7 Origins and Traditions
- 8 Wine Lunch
- 9 Sunset Aperitif









### INNOVATIVI A TAVOLA

Innovation and tradition are two sides of the same coin, which when combined bring to life a winning blend. With the goal of enriching the ideas of the future with the values of the past, we enhance the paring of the Innovativi wines with the traditional culinary delights form our territory, for a memorable tasting experience.

Larcèra - Terre siciliane IGT

+ Nocellara del Belice olives

Urra di mare – Bianco Sicilia DOC

+ Croutons with burrata and anchovies

Santannella – Terre Siciliane IGT

+ Cous cous with vegetables

Timperosse – Terre Siciliane IGT

+ Small rice balls with ragù

Bonera – Rosso Sicilia DOC

+ Eggplant Caponata

Cavadiserpe – Terre Siciliane IGT

+ Sausage bites with potatoes



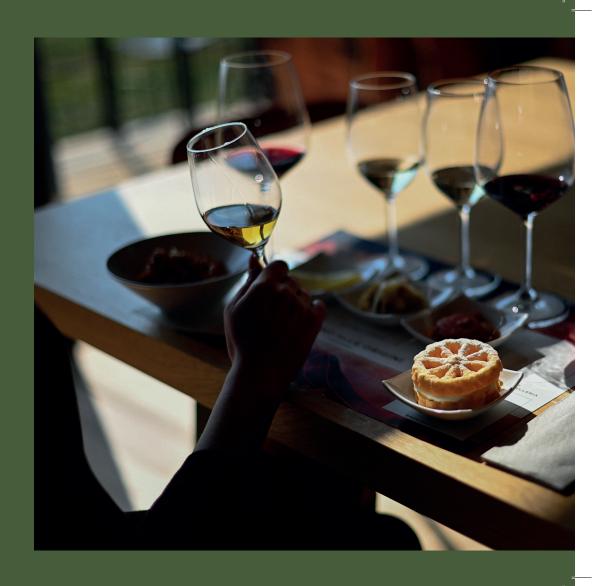






tue, wed, thu, fri 12:30 p.m.







#### ORIGINI E TRADIZIONI

A tasting menu that explores the culinary traditions from the three territories in which the Storie Ritrovate wines are produced: Menfi, Etna and Pantelleria.

Sentiero delle Gerle – Etna Bianco DOC

+ Etna cheese with saffron

Bertolino Soprano – Bianco Sicilia DOC

+ Sweet & sour dogfish

Terre del Sommacco – Rosso Sicilia DOC

+ Bruciuluni (pork chop)

Sentiero delle Gerle – Etna Rosso DOC

+ Busiate al pesto etneo (fresh pasta with Etna pesto)

Serapias – Passito di Pantelleria DOC

+ Bacio Pantesco (typical crumpet)



120 min





tue, wed, thu, fri 12:30 p.m.





## WINE LUNCH

A light lunch accompanied by a tasting of a selection of 5 wines from the Mandrarossa line paired with 5 dishes from Menfi's tradition, for a delicious food & wine experience.

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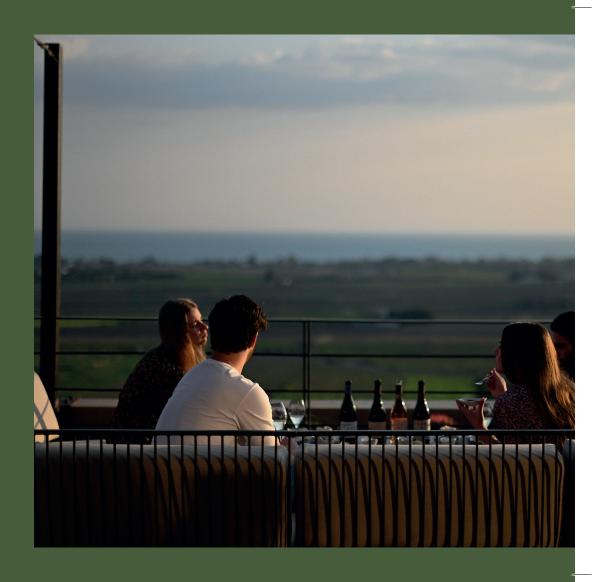
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120 min

sat, sun 12 p.m.

<sup>\*</sup> by reservation only





## APERITIVO AL TRAMONTO

A wine experience on the evocative terrace of our winery that overlooks a stretch of vineyards that reach the sea. The Mandrarossa aperitif offers 2 or 4 wines to choose form a selection of white wines and still reds, our rosé and sparkling white, paired with small bites.

Tasting wines to choose from:

Calamossa – Terre Siciliane IGT

Larcéra – Terre Siciliane IGT

Urra di Mare – Bianco Sicilia DOC

Perricone Rosè – Terre Siciliane IGT

Timperosse – Terre Siciliane IGT

Frappato – Terre Siciliane IGT



120 min



fri, sat 6:30 p.m.



18 (2 wines + 2 tastings) 30 (4 wines + 4 tastings)

<sup>\*</sup> service available from April to October upon reservation



