



MANDRAROSSA

BERTOLINO SOPRANO

The authentic Grillo variety,
elegant and mineral.



White Sicilia DOC



100% Grillo



Espalier-grown and Guyot-pruned,
(conservative method), is of 3960 plants/ha.



Limestone soils



Vineyards are stretched along south-west facing hills,
147 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, it ferments for 15-20 days at 16-18°C. Maturing for 1 month in concrete tulipe. Refinement requires 11 months in large barrels.

Tasting notes

Floral scents combined with slightly herbaceous notes and intense aromas of white peach and citron; on the palate it has a good acidity rendering it fresh and sapid.

Serving temperature

10-12 °C

Pairings

Vegetables and legume soups, baked fish with potatoes, pasta with tuna bottarga.