



MANDRAROSSA

## TERRE DEL SOMMACCO

The Nero d'Avola without compromises,  
produced from the limestone soils.



### Red Sicilia DOC



100% Nero d'Avola



Espalier-grown and Guyot-pruned,  
(conservative method), is of 4000 plants/ha.



Limestone soils



Vineyards are stretched along south-west facing hills,  
310 mt above sea level



1st week of September



14% vol



0,75 L, 1,50 L

#### Vinification

Maceration and fermentation for 6-8 days at 22-25°C.  
Maturing for 8 months in concrete tulipe and 19 months in  
large barrels. Refinement requires a minimum of 8 months in  
the bottle.

#### Tasting notes

Fragrant and pleasantly fruity, with notes of cherry,  
blackberry and pansy; on the palate it is soft, fruity, with  
delicate tannins and vivid freshness.

#### Serving temperature

16-18 °C

#### Pairings

Braised in red wine, stuffed turkey roast, grilled fillet.