



MANDRAROSSA

CALAMOSSA ROSÉ

The feisty Rosé that stands out for its freshness and minerality.



Sparkling Rosé Terre Siciliane IGT



Local white grapes



Espalier-grown and guyot-pruned, planting density is of 4000-5000 plants/ha.



Sandy and limestone soils



Vineyards are stretched along south-east facing hills, 180-250 mt above sea level



1st week of september



12% vol



0,75 L

Vinification

After maceration for 8-10 hours at a temperature of 12-14 °C, the grapes are pressed and the must fermented for 15-20 days at 16-18 °C. Ageing lasts 3 months in steel tanks before being re-fermented, then refined for 3 months in the bottle.

Tasting notes

The wine has a powdery pink colour, a fine and persistent mousse, and a pleasantly delicate nose with hints of black cherry and raspberries. It is very fresh and balanced on the palate.

Serving temperature

10-12 °C

Pairings

Excellent as an aperitif, in combination with fish starters, shellfish and fish crudités.