



MANDRAROSSA

VERMENTINO

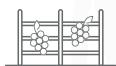
The Vermentino with a fragrance of Sicily



Organic White Terre Siciliane IGT



100% Vermentino



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



Limestone soils



Vineyards are stretched along south and south-east
facing hills, 80-250 mt above sea level



4th week of August



12,5% vol



0,75 L

Vinification

After cryomaceration at 5-8°C for 4-6 hours, the must ferments at 16-18°C for 15-20 days in steel vats. Maturing for 4 months in steel vats

Tasting notes

This wine has a slight yellow colour with greenish reflections. Intense and vibrant to the nose, with hints of jasmine, orange blossom, camomile, lavender and notes of flint stone, enhancing its sapidity.

To the palate the acidity perfectly blends with a soft body, making this wine pleasant and versatile.

Serving temperature

9-11 °C

Food pairing

White meats, fish cous cous, pasta dishes with bottarga, raw fish.