



MANDRAROSSA

LARCÉRA

The Vermentino of Sicily



Organic White Terre
Siciliane IGT



100% Vermentino from organic grapes



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



Limestone soils



Vineyards are stretched along south, south-west and
south-east facing hills, 50 - 390 meters above sea level



4th week of August



12.5% vol



0,75 L, 1,50 L

Vinification

After being destemmed and cooled to 8°C, the grapes are pressed. The resulting must is left in contact with the lees at 5°C for 5-6 days and then allowed to settle for about 36 hours. Subsequently, yeasts are added. Fermentation takes place at a temperature of 10-12°C.

Aging

6 months in steel containers at a low temperature to preserve the aromas and fragrances.

Tasting notes

The wine has a straw-yellow colour, with an aroma that has a highly expressive olfactory profile: notes of wildflowers, straw, tomato leaf, perfectly integrated with the more typical hints of fruit and flowers. To the palate it is fresh, tight with a great acidity and at the same time captivating thanks to a certain level of softness. A good finish, clean and persistent.

Serving temperature

9-11 °C

Food pairing

Fish and seafood starters; timbales and pasta dishes with vegetables.