



MANDRAROSSA

## URRA DI MARE

The Sauvignon Blanc  
created from the sea breezes.



### White Menfi DOC



100% Sauvignon Blanc



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



Vineyards are stretched along south and south-west  
facing hills, 80-350 mt above sea level



1st week of August



12,5% vol



0,75 L, 1,50 L

#### **Vinification**

After cryomaceration at 5-8 °C for 4-6 hours, fermentation  
takes place at 16-18 °C for 15-20 days.

Ageing takes place in steel tanks for 4 months.

#### **Tasting notes**

The wine is straw-yellow with bright golden reflections.

The aroma is intense, with notes of citrus fruits, peach, apricot  
and scents of mint and basil. On the palate it has a good  
harmony between fruity aroma and minerality, with a fresh and  
persistent finale.

#### **Serving temperature**

9-11 °C

#### **Pairings**

Oysters, fish salads, grilled fish