



MANDRAROSSA

CATARRATTO BRUT

Fresh by nature. Vibrant by choice.



Brut Terre Siciliane IGT



100% Catarratto



Espalier-grown and guyot-pruned,
Planting density is of 4.100/4.300 plants/ha.



Limestone soils



Vineyards stretched along north, west and
south facing hills, 450/480 mt above sea level



Third/fourth week of august



12,5% vol



0,75 L

Vinification

The first fermentation takes place in steel tanks at 12-14°C for about 15-20 days. The second fermentation takes place in steel pressure tanks at 10-12°C for approximately 15 days. Ageing on the lees lasts from 3 to 5 months.

Tasting notes

The colour is pale yellow with greenish reflections. The perlage is fine and persistent. The bouquet is strong and fresh with hints of orange blossom and jasmine. On the palate, it is dry, vibrant and lively with a bubble that stands out for its marked acidity and sapidity.

Serving temperature

12-14°C

Pairings

Ideal for aperitifs and raw fish. Excellent with sushi, tartare, and smoked fish. Perfect with seafood pasta, light fried dishes, and grilled fish. Also worth trying with white pizzas and gourmet focaccia.