



MANDRAROSSA

## CAVADISERPE

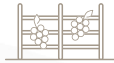
The distinctiveness of a winning blend.



### Red Menfi DOC



60% Merlot, 40% Alicante Bouschet



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



Medium-textured clay soils



Vineyards are stretched along south-west facing hills, 150 mt above sea level



Alicante Bouschet: 3rd week of August  
Merlot: 3rd week of August



14% vol



0,75 L, 1,50 L

#### VINIFICATION

Grapes macerate and ferment for 2-3 days at 16-18°C. Ageing takes place in barrique for 8 months.

#### TASTING NOTES

The wine is ruby-red with deep purplish reflections. On the nose it has notes of prune and plum jam and scents of aromatic herbs and spices. On the palate it is intense and harmonious.

#### SERVING TEMPERATURE

16-18 °C

#### PAIRINGS

Lamb chops and roast potatoes, macaroni timbale, omelette with artichoke and cheese.