



MANDRAROSSA

LALBÌRA

A territory is born between wind and light.
Here, everything begins.



White Salaparuta DOC



100% catarratto



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



Limestone soils



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



Third week of september



12.5% vol



0,75 L

Vinification

Fermentation takes place at 14–16°C for 15 days, followed by ageing in stainless steel tanks for 6–8 months.

Tasting notes

The wine is straw-yellow with greenish reflections. The aroma is intense with notes of orange blossom, jasmine and citrus fruits such as lemon and grapefruit. On the palate it is fresh, savoury and fragrant, with perfect harmony between fruit and minerality.

Serving temperature

14–16°C

Pairings

Seafood appetisers, grilled fish.