



MANDRAROSSA

TERRE DEL SOMMACCO

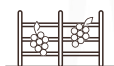
The Nero d'Avola without compromises,
produced from the limestone soils.



Red Menfi DOC



100% Nero d'Avola



Espalier-grown and Guyot-pruned,
(conservative method), is of 4000 plants/ha.



Limestone soils



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



1st week of September



14% vol



0,75 L, 1,50 L

VINIFICATION

Maceration and fermentation for 6-8 days at 22-25°C. Maturing for 8 months in concrete tulipe and 19 months in large barrels. Refinement requires a minimum of 8 months in the bottle.

TASTING NOTES

Fragrant and pleasantly fruity, with notes of cherry, blackberry and pansy; on the palate it is soft, fruity, with delicate tannins and vivid freshness.

SERVING TEMPERATURE

16-18 °C

PAIRINGS

Braised in red wine, stuffed turkey roast, grilled fillet.

REDISCOVERED
STORIES

From the small "contrada" districts of Menfi, to the vineyards among the foothills of Etna, to the uncontaminated regions of the island caressed by the wind, the wines of Rediscovered Stories tell of a Sicily never seen before, pure and innovative.