



MANDRAROSSA

NERELLO MASCALESE ROSATO

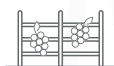
Refined in style. Lively at heart.



Rosato Terre Siciliane IGT



100% Nerello Mascalese



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



Sandy and limestone soils



Vineyards stretched along south-west
facing hills, 250mt above sea level



Second/third week of august



12,5% vol



0,75 L

Vinification

Fermentation for 15–20 days at 16–18°C, followed by 4 months of maturation in stainless steel.

Tasting notes

The wine has a soft, delicate pink color, with shades ranging from powder pink to pale rose and subtle copper highlights that recall the typical elegance of the variety. It features a fine and linear aromatic profile, with notes of wild strawberries, pomegranate, rosehip, and crisp cherry. On the palate, it is lean and taut, with a vibrant acidity that provides energy and high drinkability.

Serving temperature

10-12° C

Pairings

It beautifully pairs with seafood appetizers, pizza, legume soups, and vegetable stews.