



MANDRAROSSA

MAGAGGIARO

Grace that captivates. Elegant by nature.



Rosso Terre Siciliane IGT



100% Perricone



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



Limestone and sandy-limestone soils



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



Second/third week of september



13,5% vol



0,75 L, 1,50 L

Vinification

Maceration takes place in steel at a temperature of 22-25°C for approximately 5-7 days. Maturation in steel tanks for 6-8 months.

Tasting notes

The wine has an intense red colour with violet reflections. The aroma is enveloping with notes of red and black fruits such as morello cherries, plums and blackberries. On the palate, it has good structure with strong, well-integrated tannins.

Serving temperature

16-18 °C

Pairings

Grilled red meats and cured meats.