



# MANDRAROSSA

## CHARDONNAY LAGUNA SECCA

MANDRAROSSA IS THE AUTHENTIC EXPRESSION OF THE TERRITORY OF ORIGIN AND TELLS THE STORY OF NEW AND DIFFERENT SICILIAN WINES. OUR CHARDONNAY IS A PERSISTENT WINE WITH A MINERAL FLAVOUR. NAMED AFTER THE LOCAL SOILS, TODAY FERTILE AND PRODUCTIVE, ONCE COVERED BY SHALLOW LAGOONS.

### TYPE OF WINE

WHITE

NAME

SICILIA DOC

### PRODUCTION AREA

MENFI, SOUTHWESTERN COAST OF SICILY

### TERROIR

THE VINEYARDS GROW ON THE HILLS FACING SOUTH AND SOUTH-EAST, AT 150 - 350 MT A.S.L., ON CLAYEY AND MEDIUM-TEXTURED SOILS

### GRAPES

100% CHARDONNAY

### VINEYARDS

THE DENSITY OF OUR VINEYARDS, GROWN USING VERTICAL TRELLIS TRAINING AND GUYOT PRUNING, AMOUNTS TO 4.000 - 4.500 PLANTS/HA

### HARVEST

THE GRAPES ARE HARVESTED BY HAND AT THE BEGINNING OF AUGUST

### VINIFICATION

AFTER CRYOMACERATION OF GRAPES AT 5 - 8 °C, THE MUST FERMENTS IN STEEL TANKS AT 16 - 18 °C. AGEING TAKES PLACE FOR 3 MONTHS IN STEEL TANKS AT 10 °C

### AGEING

IN THE BOTTLE FOR 3 MONTHS

### TASTING NOTES

THE WINE HAS A STRAW YELLOW COLOUR WITH GREENISH-GOLD SHADES. TO THE NOSE IT REVEALS SCENTS OF ORANGE PEEL, OLEANDER FLOWER AND RIPE PRICKLY PEARS. ON THE PALATE IT IS POWERFUL AND MOUTH-FILLING, WITH GOOD MINERALITY AND A LONG FINISH

### PAIRINGS

PASTA DISHES WITH FISH, MEDIUM-TEXTURED CHEESES AND ROASTED PRAWNS

### ALCOHOL

13.5% VOL

### FORMATS

75 CL

