



# MANDRAROSSA

## TIMPEROSSE

MANDRAROSSA IS THE AUTHENTIC EXPRESSION OF THE TERRITORY OF ORIGIN AND TELLS THE STORY OF NEW AND DIFFERENT SICILIAN WINES. TIMPEROSSE IS A WINE PRODUCED WITH PETIT VERDOT GRAPES, AN INNOVATIVE VARIETY FOR THE SICILIAN WINEMAKING PANORAMA. THE 2014 VINTAGE RECEIVED THE TRE BICCHIERI AWARD BY GAMBERO ROSSO.

### TYPE OF WINE

RED

### NAME

TERRE SICILIANE IGT

### PRODUCTION AREA

MENFI, SOUTHWESTERN COAST OF SICILY

### TERROIR

THE VINEYARDS GROW ON HILLS FACING SOUTH-WEST, AT 100 - 250 MT A.S.L., ON MEDIUM-TEXTURED AND SANDY SOILS

### GRAPES

100% PETIT VERDOT

### VINEYARDS

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

### HARVEST

THE GRAPES ARE HARVESTED BY HAND AT THE END OF AUGUST

### VINIFICATION

THE GRAPES ARE MACERATED FOR 4 - 6 DAYS AT A TEMPERATURE OF 15 - 18 °C.

AGEING TAKES PLACE IN STAINLESS STEEL TANKS AT 10 °C FOR 3 MONTHS

### AGEING

IN THE BOTTLE FOR 4 MONTHS

### TASTING NOTES

THE WINE HAS AN INTENSE RUBY-RED COLOUR WITH PURPLISH SHADES.

THE FRAGRANCE IS INTENSE, WITH ELEGANT HINTS OF RED FRUITS SUCH AS BLACK MULBERRIES AND PLUMS, AND AROMATIC HERBS SUCH AS ROSEMARY AND SAGE. ON THE PALATE IT IS YOUNG AND LIVELY, WITH SOFT AND GENTLE TANNINS

### PAIRINGS

CHEESES, ROASTED TUNA, WHITE MEAT

### ALCOHOL CONTENT

13,5% VOL

### FORMATS

75 CL - 1,5 LT

