

# MANDRAROSSA

Wine Region: SICILY, ITALY

Date Established: 1973



## FIANO:

“Best Value”

*Wine Spectator*, October 15, 2008

“Best Buy”

*Wine Enthusiast*, November 2008

## NERO D’AVOLA:

A native varietal of Sicily. Notes of blackberry and spice.

“Top Value From Sicily”

*Wine Spectator*, October 31, 2009

## PINOT GRIGIO:

100% Pinot Grigio. Notes of melon, pineapple, grapefruit and mineral notes.

“Best Buy”

*Wine Enthusiast*, April 2010

## SYRAH:

“Top Value From Sicily”

*Wine Spectator*, October 31, 2009

The perfect Mediterranean climate and terroir of Sicily are ideally suited for making wine. Of course, the best winemaking requires more than natural gifts. Enter Settesoli, one of Europe’s largest and most respected wineries.

Led by Diego Planeta, president of Settesoli, since the early ‘90s, with single-minded focus, Planeta made an all-out commitment to the creation of top quality wines. He began by planting the best international and local grape varieties and investing extensively in innovative winemaking technology and state-of-the-art equipment. In addition, the formation of a distinguished team of winemakers.

The making of these wines began by mapping every parcel of vineyard for aspect, gradient and altitude, so that the ideal terroirs for each varietal could be selected for planting. Thus, from the outset, every chosen parcel could be traced and monitored, back to harvest and beyond. The wines resulting from these intensive efforts were proudly introduced under the MandraRossa name.

The intense Sicilian sun, offset by cooling sea breezes, permits reliable and extended ripening of the grapes. MandraRossa wines are hand-picked, and every harvested parcel is crushed and fermented separately to retain the grapes’ characteristics. Wines from individual parcels are carefully blended for nuanced complexity, yielding delicate scents and harmonious, fresh flavors.

