

MANDRAROSSA

Wine Region: SICILY, ITALY **Date Established:** 1973 **Winemaker:** MIMMO DE GREGORIO

The perfect Mediterranean climate and terroir of Sicily are ideally suited for winemaking. Of course, the best winemaking requires more than natural gifts.

The creation of MandraRossa 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, mitigated by cooling sea breezes, allows for 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.



FROM INDIGENOUS TO INTERNATIONAL GRAPES, MANDRAROSSA WINES ARE UNMISTAKABLY SICILIAN,
OFFERING HIGH AND CONSISTENT QUALITY AT THE RIGHT PRICE

MANDRAROSSA WINES ARE CREATED FROM A LAND MAPPING PROJECT WHICH SELECTS THE VINEYARDS AND CULTIVARS FROM THE MENFI AND TERRE SICANE TERRITORY WITH THE HIGHEST QUALITY