



FIANO



COUNTRY Italy

APPELLATION Sicilia DOC

REGION Sicily

WINEMAKER Mimmo De Gregorio

GRAPES 100% Fiano

BACKGROUND

Mandarossa wines were born out of a mission for excellence when a team of industry experts joined forces to create high quality wines of both indigenous and international varieties from Sicily to introduce to the world. This team of experts identified top estates that yield the best quality and worked closely with select growers to deliver the truest and highest valued expression of the selected varieties offered by Mandrarossa wines. Ideal microclimatic conditions of intense sunlight, coastal sea breezes and rich chalky soils combine to produce these rich, aromatic wines. Mandrarossa Fiano is a fresh and aromatic wine. Named after the "Giache Bianche" Beach, known for the white pebbles polished by the erosive action of the sea breezes.

PRODUCTION AREA

Menfi, Southwest coast of Sicily

DESCRIPTION

COLOR: Yellow with fine greenish shades.

NOSE: To the nose it reveals intense aromas of jasmine, basil and grapefruit, with mild sensations of tomato leaf and fresh laurel.

TASTE: On the palate it is mineral and zesty, with hints of aromatic herbs, such as oregano and mint.

VINIFICATION

The grapes are manually harvested in mid-August. 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.

ANALYSIS

Alcohol: 13.5% TA: 6.90 g/L pH: 3.10 RS: 1.3 g/L

SERVING SUGGESTIONS

Excellent with fresh cheeses, fish appetizers, white meat and rice salads.

BOTTLE SIZES

750 ml



 **Vegan**  **Gluten Free**