



## BERTOLINO SOPRANO



**COUNTRY** Italy

**APPELLATION** Sicilia DOC

**REGION** Sicily

**WINEMAKER** Domenico De Gregorio

**GRAPES** 100% Grillo

### BACKGROUND

Mandarossa wines hail from Menfi, Sicily, a territory rich in biodiversity, numerous exposures, slopes, altitudes, sea breezes and sun light that make it extremely suitable for quality viticulture. An international team of agronomists and soil experts, together with Mandrarossa enologists have carried out scientific studies on limestone soils which helped define micro regions that produce the highest quality expressions of Sicilian wines. Bertolino Soprano hails from vineyards rich in limestone and where the Mediterranean Sea breezes impart enchanting floral and citrus notes to this fresh and elegant Grillo. Designed by artist Nancy Rossit, the label of this wine reflects the history of this land through vibrant illustrations and bright colors, with a unique and recognizable style of mixed techniques of collage all showcasing Bertolino Soprano at its finest. This label depicts the story of local native Santo. When Santo was a young boy, he and his grandfather would ride together on horseback through the countryside past the lush vineyards and sumac trees and through the olive groves. They'd ride through the steep, flat terrain along the Carboj River, admiring the beauty of the land and spotting wild foxes and rabbits. During their special times riding together, Santos grandfather would point to the rocky soil and tell him: "Where there is rock, there is strength", alluding to the rocky, limestone soils of Bertolino Soprano, which miraculously give life to vines that produce truly unique wines.

### PRODUCTION AREA

Menfi, southwest coast of Sicily. The vineyards stretch along southwest facing hills, 147 meters (482 feet) above sea level on limestone soils.

### DESCRIPTION

**COLOR:** Straw yellow

**NOSE:** Intense aromas of white peach and citrus combined with floral notes.

**TASTE:** A crisp and refreshing palate with balanced acidity.

### VINIFICATION

Harvest occurs the 3rd week of August. After cryomaceration at 5- 8°C (41-46°F) for 4-6 hours, fermentation lasts for 15-20 days at 16-18°C (60-64°F). The wine is then matured for 1 month in steel and concrete vats, followed by 11 months of ageing in large oak barrels.

### ANALYSIS

Alcohol: 12.5% TA: 5.6 pH: 3.2 RS: 3.7

### SERVING SUGGESTIONS

Pairs well with hot and cold appetizers, vegetables, and pâté.

### BOTTLE SIZES

750 ml

