



CABERNET SAUVIGNON



COUNTRY Italy

APPELLATION Sicilia DOC

REGION Sicily

WINEMAKER Domenico De Gregorio

GRAPES 100% Cabernet Sauvignon

BACKGROUND

Mandraro Rossa 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 Mandraro Rossa wines. Ideal microclimatic conditions of intense sunlight, coastal sea breezes and rich chalky soils combine to produce these rich, aromatic wines. Mandraro Rossa Cabernet Sauvignon grows on wild, stony soils that give the wine an intense minerality.

PRODUCTION AREA

Menfi, Southwest coast of Sicily

DESCRIPTION

COLOR: Intense purple color

NOSE: Red plums and delicate scents of sage, rosemary and eucalyptus

TASTE: Intense minerality with soft, fine tannins and strong hints of sage and rosemary

VINIFICATION

The vineyards grow on south and southwest facing hills at 492-820 feet above sea level on clay and medium textured soils. Harvest occurs the second week of September. Maceration and fermentation occurs for 8 - 10 days at a temperature of 71-77°F. Aging takes place in steel tanks for 8 months at a temperature of 50°F, followed by 3 months of aging in the bottle.

ANALYSIS

Alcohol: 13.5% TA: 6.65 pH: 3.64 RS: 4.8

SERVING SUGGESTIONS

Serve with roasted red meats, baked potatoes, salami, wild game and seasoned cheeses.

BOTTLE SIZES

750 ml



 **Vegan**  **Gluten Free**