



CHARDONNAY



COUNTRY Italy

APPELLATION Sicilia DOC

REGION Sicily

WINEMAKER Domenico De Gregorio

GRAPES 100% Chardonnay

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 Chardonnay derives from Laguna Secca, meaning Dry Lagoon, paying homage to the fertile and flat terrain the vineyards grow on, that was once covered with water, but is now dry and rich in humus and nutrients. This gives the wine its very distinctive and pleasant crisp, mineral character.

PRODUCTION AREA

Menfi, Southwest coast of Sicily

DESCRIPTION

COLOR: Straw yellow color with greenish-gold highlights

NOSE: Scents of orange peel, oleander flower and ripe prickly pears

TASTE: Powerful with a pleasant minerality and a long finish

VINIFICATION

Grown on south east facing vineyards in clay soils. Harvest occurs the first week of August. After cryomaceration of the grapes for 4-6 hours at 41-46 degrees Fahrenheit, the must ferments in steel tanks at 60-66 degrees Fahrenheit. Aging takes place for 4 months in steel tanks at 50 degrees Fahrenheit.

ANALYSIS

Alcohol: 13% TA: 6.1 pH: 3.33 RS: 2.9

SERVING SUGGESTIONS

Perfect with fish dishes, grilled prawns and hard cheeses

BOTTLE SIZES

750 ml



 **Vegan**  **Gluten Free**