



PERRICONE ROSÉ



COUNTRY Italy

APPELLATION Sicilia IGT

REGION Sicily

WINEMAKER Domenico De Gregorio

GRAPES 100% Perricone

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 Mandrarossa wines. Ideal microclimatic conditions of intense sunlight, coastal sea breezes and rich chalky soils combine to produce these rich, aromatic wines. Mandrarossa Perricone Rose is the authentic expression of Sicilian wines with a pronounced freshness and refined briny notes. Beautiful notes of roses and strawberry evoke aromas of spring in every sip.

PRODUCTION AREA

Menfi, Southwest coast of Sicily

DESCRIPTION

COLOR: Cherry pink

NOSE: Hints of roses, cherry, raspberry and strawberry.

TASTE: Round and long, with an elegant and clean finish.

VINIFICATION

Harvest occurs the fourth week of August. After cold maceration of the grapes for 8-10 hours at a temperature of 41-46 degrees Fahrenheit, the must is then left to ferment for 15-20 days in stainless steel tanks at 61-64 degrees Fahrenheit. The wine then ages in stainless steel tanks for 4 months.

ANALYSIS

Alcohol: 12% TA: 5.99 pH: 3.29 RS: 2.21

SERVING SUGGESTIONS

Pair with sliced beef, vegetable soups and semi-mature cheeses

BOTTLE SIZES

750 ml



 **Vegan**  **Gluten Free**