



TIMPEROSSE



COUNTRY Italy

APPELLATION Sicilia IGT

REGION Sicily

WINEMAKER Domenico De Gregorio

GRAPES 100% Petit Verdot

BACKGROUND

Mandraro Rossa wines were born out of a mission for excellence when a team of wine making experts joined forces to create high quality wines from both indigenous and international varieties from Sicily to introduce to the world. This team of experts identified top estates that yield the best quality grapes 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. Timperosse is one of the best examples of specific areas in and around Menfi that produce unique and distinctive wines characterized by elegance and intense aromas.

PRODUCTION AREA

Menfi, Southwest coast of Sicily

DESCRIPTION

COLOR: Dark ruby with deep purple highlights

NOSE: Intense and elegant with hints of ripe red fruits, such as black mulberries, plums and aromatic herbs such as rosemary and sage.

TASTE: Soft and gentle tannins

VINIFICATION

Grapes are harvested at the end of August. Maceration and fermentation lasts 4-6 days at a temperature of 64 -71 degrees Fahrenheit. The wine is then aged in stainless steel tanks for 4 months, followed by 4 months of aging in the bottle.

ANALYSIS

Alcohol: 13% TA: 5.2 pH: 3.59 RS: 4.1

SERVING SUGGESTIONS

Excellent with cheeses, white meat and grilled tuna

BOTTLE SIZES

750 ml



 **Vegan**  **Gluten Free**