

Bertolino Soprano 2017

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 varietals 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 varietals. Designed by artist Nancy Rossit, the label of this wine reflects the history of the land through vibrant illustrations and bright colors, with a unique and recognizable style of mixed techniques of collage. 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 rode 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 which miraculously give life to vines that produce truly unique wines.

TERROIR & VINTAGE NOTES

Bertolino Soprano hails from vineyards 482 feet above sea level comprised of rich, limestone soil where Mandarossa enologists carried out studies to determine the precise microregions to produce the highest quality expressions of this Grillo.

WINEMAKING & AGING

Harvest occurs the third 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 one month in steel and concrete vats, followed by 11 months of aging in large oak barrels.

TASTING NOTES

Straw yellow. Intense aromas of white peach and citrus combined with floral notes. A crisp and refreshing palate with balanced acidity.



750ML



ORIGIN

Sicilia DOC, Sicily, Italy

GRAPE VARIETIES

100% Grillo

SIZES

750ml

TECHNICAL DETAILS

ABV: 12.50%, TA: 5.6, RS: 3.7, Ph: 3.2,

Closure: Cork

WINEMAKER

Domenico De Gregorio

