

Bonera 2018

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. Bonera is a beautiful marriage of the indigenous Nero d'Avola with Cabernet Franc hailing from some of the best vineyards in the Agreento region of Sicily, where the rich soils and warm Sicilian sun impart seductive aromas and silky tannins.

TERROIR & VINTAGE NOTES

Ideal microclimatic conditions of intense sunlight, coastal sea breezes, and rich chalky soils combine to produce this rich, aromatic wines. A careful zoning process identified a few vineyards particularly suitable to produce these varietals, with strict viticultural guidelines and monitoring. Herbicides and pesticides are prohibited, and harvest only occurs during specific periods designated by a team of wine making experts.

WINEMAKING & AGING

Harvest occurs the first week of September. Grapes are destemmed and crushed into stainless steel fermenters, where a special selected yeast is used. Fermentation takes place for 10 days at a temperature of 77°F. The wine then ages in French oak barriques for 3-6 months, followed by 4 months of aging in the bottle before it is released.

TASTING NOTES

Ruby red with deep shades of purple. Intense hints of red and dried fruit, such as plums, as well as almonds Full bodied with silky tannins and notes of plum.



ORIGIN

Sicilia DOC, Sicily, Italy

GRAPE VARIETIES

50% Nero d'Avola, 50% Cabernet Franc

SIZES

750ml

TECHNICAL DETAILS

ABV: 13.50%, TA: 5.3, RS: 3.5, Ph: 3.63, Closure: Cork

WINEMAKER

Domenico De Gregorio



750ML

