

Chardonnay 2020

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 and worked closely with select growers to deliver the truest and highest valued expression of the selected varietals offered by Mandarossa wines. Mandarossa 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.

TERROIR & VINTAGE NOTES

Grown on southeast facing vineyards on clay soils of Laguna Secca, which takes its name from the terrarin which was once submerged in shallow lagoons, and is now fertile and productive.

WINEMAKING & AGING

Harvest occurs the first week of August. After cryomaceration of the grapes for 4-6 hours at 41 to 46°F, the must ferments in steel tanks at 60 to 66°F. Aging takes places for four months in steel tanks at 50°F.

TASTING NOTES

Straw yellow color with greenish-gold highlights. Scents of orange peel, oleander flower, and ripe prickly pears. Powerful with a pleasant minerality and a long finish.



ORIGIN

Sicilia DOC, Sicily, Italy

GRAPE VARIETIES

100% Chardonnay

SIZES

750ml

TECHNICAL DETAILS

ABV: 13.50%, TA: 6.1, RS: 2.9, Ph: 3.33,
Closure: Cork

WINEMAKER

Domenico De Gregorio



750ML

