

Grillo 2021

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.

TERROIR & VINTAGE NOTES

Mandarossa Grillo grows on sandy soils, on winding dunes that slope down to the sea. The vineyards grow on south and southeast facing hills at 262-656 feet above sea level. This particular microclimate bestows the wine with excellent minerality. The vines grow on vertical trellis training and guyot pruning.

WINEMAKING & AGING

Harvest occurs at the end of August. After cryomaceration of grapes for 4 to 6 hours at 41- 46° F, the must ferments in steel tanks for 15 to 20 days at 60-64° F. The wine is then aged for 4 months in steel tanks at 50° F.

TASTING NOTES

Straw yellow with green highlights. Intense, vibrant aromas of grapefruit with hints of basil. Fresh, intense, and pleasant.



750ML



ORIGIN

Sicilia DOC, Sicily, Italy

GRAPE VARIETIES

100% Grillo

SIZES

750ml

TECHNICAL DETAILS

ABV: 13%, TA: 6.1, RS: 1.9, Ph: 3.27,
Closure: Cork

WINEMAKER

Domenico De Gregorio

