

Perricone Rosé 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. Mandarossa Perricone Rosé is the authentic expression of Sicilian wines with a pronounced freshness and refined briny notes.

TERROIR & VINTAGE NOTES

Ideal microclimatic conditions of intense sunlight, coastal sea breezes and rich chalky soils combine to produce these rich, aromatic wines. The exact planting sites are a result of extensive research performed to analyze the top quality soils at the vineyard.

WINEMAKING & AGING

Harvest occurs the fourth week of August. After cold maceration of the grapes for 8-10 hours at a temperature of 41-46°F, the must is then left to ferment for 15-20 days in stainless steel tanks at 61-64°F. The wine then ages in stainless steel tanks for 4 months.

TASTING NOTES

Cherry pink. Hints of roses, cherry, raspberry, and strawberry. Round and long, with an elegant and clean finish.



750ML



ORIGIN

Sicilia IGT, Sicily, Italy

GRAPE VARIETIES

100% Perricone

SIZES

750ml

TECHNICAL DETAILS

ABV: 12%, TA: 5.99, RS: 2.21, Ph: 3.29,
Closure: Cork

WINEMAKER

Domenico De Gregorio

