

Terre del Sommacco 2016

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. Designed by artist Nancy Rossit, the label of this wine reflects the history of this land through vibrant illustrations of Garibaldi's famous army, led by Colonel Orsini. Garibaldi, considered one of the world's most famous generals, led the unification of Italy. His volunteer soldiers wore red shirts, in lieu of a uniform.

TERROIR & VINTAGE NOTES

Mandarossa Terre del Sommacco hails from luxuriant vineyards where sumac and scarlet flowers grow freely.

WINEMAKING & AGING

Harvest occurs the first week of September. Maceration and fermentation lasts for 6-8 days at 22-25°C (71-77°F). The wine then matures for 8 months in stainless steel and concrete vats, followed by 19 months in large oak barrels, and a further 8 months in the bottle.

TASTING NOTES

Ruby red. Pleasant fruity notes of cherry and blackberry. Soft and fruity, with delicate tannins and vivid freshness.



MANDAROSSA

ORIGIN

Sicilia DOC, Sicily, Italy

GRAPE VARIETIES

100% Nero d'Avola

SIZES

750ml

TECHNICAL DETAILS

ABV: 14%, TA: 7.08, RS: 1.4, Ph: 3.16,

Closure: Cork

WINEMAKER

Domenico De Gregorio



750ML



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