

Timperosse 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. Timperosse is one of the best examples of specific areas in and around Menfi that produce unique and distinctive wines characterized by elegance and intense aromas.

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 varieties, with strict viticultural guidelines and monitoring. Herbicides and pesticides are prohibited, and harvest only occurs during specific periods designated by a team of winemaking experts.

WINEMAKING & AGING

Grapes are harvested at the end of August. Maceration and fermentation lasts 4–6 days at a temperature of 64 –71°F. The wine is then aged in stainless steel tanks for four months, followed by four months of aging in the bottle.

TASTING NOTES

Dark ruby with deep purple highlights. Intense and elegant, with hints of ripe red fruits like black mulberries, plums, and aromatic herbs such as rosemary and sage. Soft and gentle tannins.



ORIGIN

Sicilia IGT, Sicily, Italy

GRAPE VARIETIES

100% Petit Verdot

SIZES

750ml

TECHNICAL DETAILS

ABV: 13%, TA: 5.2, RS: 4.1, Ph: 3.59,
Closure: Cork

WINEMAKER

Domenico De Gregorio

