

Zibibbo Secco 2018

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 Zibibbo is a wine influenced by the sea breezes and sandy dunes typical of the southwest shore of Sicily.

WINEMAKING & AGING

The grapes are harvested the fourth week of August. After cryomaceration of the grapes for 4-6 hours at 41-46°F, the must ferments for 15-20 days in stainless steel tanks at 61-64°F. The wine then matures for 4 months in stainless steel tanks.

TASTING NOTES

Clear straw yellow color. Intense scents of orange blossoms, citrus fruit, and white peaches Fresh and balanced, with a crisp long finish.



ORIGIN

Sicilia IGT, Sicily, Italy

GRAPE VARIETIES

100% Zibibbo

SIZES

750ml

TECHNICAL DETAILS

ABV: 12.50%, TA: 6.05, RS: 2.2, Ph: 3.25, Closure: Cork

WINEMAKER

Domenico De Gregorio



750ML

