

# MONREALE BIANCO | Vigna di Mandranova

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In the most ancient vineyards of the estate, on the hill overlooking Mandranova plain, Catarratto reveals its full potential in one of its highest expressions.

*Masterly mix between the potential of grape variety and peculiarities of territory, Monreale Bianco Vigna di Mandranova is an elegant wine, to be uncorked in special moments. Seductive and harmonious in its fruity and floral bouquet, it will pleasantly surprise you with its spicy and mineral ending.*

## TASTING NOTES

**Colour** | straw yellow with bright green reflections

**Aroma** | the fruity and floral bouquet, with hints of white flowers, lemon peel and green apple is complemented by a spicy and mineral finish, in which emerge notes of white pepper and flint

**Taste** | despite the large entrance and the remarkable structure, the high acidity makes it extremely balanced and upright striking in its persistence

## TECHNICAL SPECIFICATIONS

**WINE TYPE** | white - DOC Monreale - BIO

**GRAPE VARIETY** | 100% Catarratto Extra Lucido

**FOOD PAIRING** | incomparable with spaghetti ai ricci di mare (sea urchins)

**SERVING TEMPERATURE** | 10-12 °C

**SUGGESTED GLASS** | medium size tulip-shaped glass to fully enjoy the bouquet

**Soil composition** | hilly, sandy-loam with medium presence of skeleton

**Altitude** | 450 meters above sea level

**Age of vines** | 1988

**Production area** | Contrada Mandranova in the Camporeale countryside

**Training system** | espalier training with Guyot pruning

**No. of vines/hectare** | 4.000

**Yield/hectare** | 7.0 tonnes

**Harvest period** | last week of September with manual harvest and grape selection

**Crushing** | the grapes are destemmed and cooled, then softly crushed in absence of oxygen

**Alcoholic fermentation** | 15 days, in steel tanks, at low temperature (14-15 °C)

**Ageing** | 12 months in steel tanks on the fine lees at 10-12 °C, a little part of the mass remains 12 months in 600-liter French oak tonneau

**Bottle ageing** | at least 6 months at controlled temperature (18 °C)



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