

Mandarossa,
`Le Sénie` Viognier 2019
 Menfi, Sicily, Italy



Grape Varieties	100% Viognier
Winemaker	Domenico De Gregorio
Closure	Natural Cork
ABV	13.5%
Residual Sugar	1.28g/L
Acidity	5.8g/L
Wine pH	3.25
Notes	Vegetarian, Vegan

PRODUCER

First produced in 1999, the Mandrarossa wines come from a selection of the best sites from Cantine Settesoli's 6,000 hectares of vineyard, situated in southwestern Sicily and planted with 32 different grape varieties. This range was conceived after the diverse soils of the vineyards were mapped, enabling the winemakers to focus on what were then ranked their best sites. Under the leadership of co-operative president Giuseppe Bursi, consultant winemaker Alberto Antonini has sought to improve viticulture, which in turn has resulted in better wines. Working with soil specialist Pedro Parra and head winemaker Mimmo De Gregorio, Alberto has selected 500 hectares of vineyard for the production of the Mandrarossa wines. These vineyards are situated close to the sea, where intense sunlight, moderating sea breezes, mild temperatures, multiple elevations and a myriad of different soil types combine to give the sort of grapes that Mimmo and Alberto are looking for.

VINEYARDS

The vineyards for this wine are located around Menfi on the south-western coast of Sicily. The vines are grown on south and south-east facing slopes at altitudes of 150-400 metres above sea level. The soils here are mainly limestone with medium texture. Vines are Guyot trained and planted at a density of 4,000-4,500 plants per hectare.

VINTAGE

The 2019 vintage began with a very rainy autumn, which replenished water reserves in the soil. In spring, temperatures were below the seasonal average and the rain that fell during flowering resulted in a decrease in the number of berries and a delay in harvesting of 10 days. The cool summer has helped the plants to grow lush, green and in excellent health, without having suffered water stress.

VINIFICATION

After being crushed and destemmed, the grapes were immediately cooled to 5-8°C, and kept at these temperatures for 4-6 hours. The must was then pressed and cold-settled for 36 hours. Fermentation took place in temperature-controlled, stainless-steel tanks at 16-18°C for 20 days.

TASTING NOTES

This wine is yellow with golden hues. On the nose, it has aromas of ripe peaches and apricots. On the palate, it is well-structured, with fresh acidity and an underlying minerality.

AWARDS

Sommelier Wine Awards 2020, Gold