

ROSSOMANDORLA

GRAPE VARIETY:

Blend of local red grapes.

ABV (%Vol):

16%

SUGAR RESIDUE (%Vol):

25%

VINIFICATION:

Hand-picked grapes, traditional pressing, fermentation at a controlled temperature. Sugar, alcohol and almond flavouring are added to the wine.

REFINEMENT:

In stainless steel for around three months.

FORMATS:

37.5 cl and 75 cl bottles.

DURATION:

For a couple of years if stored in a dry environment away from light and heat sources.

STORAGE METHOD:

Once the bottle has been opened, the wine will keep in the fridge for a few months if sealed with a bottle stopper.

PAIRING:

Sweet, irresistible dessert wine, ideal for pairing with biscuit-like petits fours and desserts made from almonds and dried fruits.

RECOMMENDED SERVING TEMPERATURE:

5-8 °C.

DESCRIPTION:

RossoMandorla is the latest creation in the flavoured wine selection at the Martinez winery, the result of a combination of two traditional Sicilian flavours: local red grapes and almonds. This combination gives rise to a deep red sweet dessert wine, typical of the vines from which it stems, with intense aromas lingering on the nose and palate. The characteristic traits of local red wine is used for RossoMandorla, emerge clearly during the long steeping process and are softened by the intensity conferred by the bitter almonds. The process is then completed by adding a small amount of alcohol.

