Mandrarossa’s Urra di Mare

scritto da Redazione Wine Meridian | 10 Agosto 2024



Mandrarossa does not need many introductions.

It is a vibrant and substantial presence in the national wine scene, superbly led by a skilled staff committed to preserving a territory like Sicily, which has been promoting its charm and identity on the international markets for years.

Urra di Mare is almost a hymn to this land: a wine made exclusively from Sauvignon vines grown on hillsides, it embodies one of the many spirits of this winery.

Defining this wine as ‘modern’ is not quite right, because its strength and balance are the result of many years of research and clonal selection of this variety, which achieves a beautiful taste and olfactory balance even on the island.

A pale yellow color with golden highlights appears in the glass, offering a clear yet expansive aroma of fresh flowers

and citrus. Notes of freshly cut pineapple and mixed white-fleshed fruits are also present.

On the palate, it is harmonious and very pleasing; the distinctive aromatic note of the grape variety and a strong mineral presence round out the tasting.

Urra di Mare’s most significant feature is its freshness, offering clear drinkability with appealing acidity.

This wine pairs excellently with seafood and spaghetti with clams, and from the very first sip during an aperitif, it brings the pleasure of savoring the Mediterranean landscapes where it is produced.

Company Profile

Created in 1999 thanks to a study that lasted over 20 years, which led to selecting the best variety/terroir combinations: the ideal habitats that allow each grape variety to fully express its potential. The Mandrarossa wines are the result of constant research and experimentations towards innovation. For this reason, they represent a different Sicily, unlike its stereotypes. From the hills of the south-eastern coast that reach the sea, to Etna’s black sands, Mandrarossa researches the best habitats that allow each cultivar to fully express its potential. The study about the behavior of the varieties and the intense micro-vinification activities were carried out leading to the introduction of new wines into the product line over time, some of which, unique for the Sicilian panorama.

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