PANEBIANCO WINES

PANEBIANCO SELECTION

ALESSANDRO DI CAMPOREALE GRILLO

VIGNA DI MANDRANOVA



SICILIA DOC
100% Grillo

Grillo Vigna di Mandranova is a Sicilia DOC from Alessandro di Camporeale, built around 100% Grillo and the identity of Contrada Mandranova.

VINEYARD / CRU
Vigna di Mandranova

ALTITUDE
340 m a.s.l.

SOIL
Clay-loam

FARMING
Organic

HARVEST
Hand-picked around mid August

VINIFICATION
Stainless steel fermentation.

AGEING
6 months in steel tanks on fine lees at 10–12 °C, plus at least 2 months in bottle.

TASTING PROFILE

TROPICAL FRUIT | CITRUS | MINERAL | MEDITERRANEAN CHARACTER

SERVING TEMPERATURE
10 – 12 °C

AVAILABLE SIZE
750 ml

FOOD PAIRING

Excellent with seafood, Mediterranean dishes, vegetable-based preparations and light risottos.

ARTICHOKE RISOTTO | RED MULLET | SWORDFISH ROLLS | MEDITERRANEAN VEGETABLE DISHES

ALESSANDRO DI CAMPOREALE

WHY PANEBIANCO SELECTED THIS WINE

Selected for its vibrant Mediterranean character and mineral profile.

ABOUT ALESSANDRO DI CAMPOREALE

Family estate in Camporeale, north-western Sicily, farming organically and focusing on native Sicilian varieties with a sustainable, vineyard-driven approach.

WEBSITE
www.panebiancowines.com

PHONE
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PORTFOLIO
www.sevenfifty.com/panebianco