

ROSATO

Isola dei Nuraghi IGT



Name and appellation: Rose, Isola dei Nuraghi IGT.

Grape variety: 80% Cannonau, 20% Vermentino.

Exposure: north/east.

Soil: the Porruddu vineyard where the Vermentino grapes grow has a dark brown loam texture soil with sandy marl conglomerates that gives the wine structure and complexity. The Cannonau grapes come from the Sedda Sa Figù vineyard: its sandy-loam soil allows for the wine's elegance and freshness.

Density: 5600 vines per hectare.

Training system: spurred cordon.

Yield: about 2Kg of grapes per vine.

Harvest: manual, in crates.

Vinification: pressing of the grapes with skin contact for a few hours. Part of the must is then transferred into 50hl stainless steel tanks, and part into tonneaux, for alcoholic fermentation, which takes place at controlled temperature. The fermentation starts naturally and the Vermentino is used as "pied de cuve" to activate it, according to the Biointegrale method.

Aging: 80% in stainless steel, 20% in tonneaux for 5 months.

Aging capacity: best within 3 years from the harvest.

Tasting notes: an impactful wine that offers a splendid balance between the freshness typical of an excellent white, and the structure of Cannonau.

Suggested pairings: a fresh, crisp, and lively wine perfect for happy hour. It goes well with shellfish, soufflés, and grilled or deep-fried poultry.

Serving temperature: 6 °C in summer, 8 °C in winter.



Biointegrale



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Biologico



Rose



750 ml



13,5%