

# ROSATO

Isola dei Nuraghi IGT  
2024



**Name and appellation:** Rose, Isola dei Nuraghi IGT.

**Grape variety:** Sardinia's primary red grape variety 100%.

**Vineyard extension and bottles produced:** 1,5 hectares, 15.000 bottles.

**Exposure:** north/east.

**Soil:** the Cannonau grapes come from the Anfiteatro vineyard: its sandy-loam soil allows for the wine's elegance and freshness.

**Year of planting:** 2005.

**Density:** 5.600 vines per hectare.

**Training system:** spurred cordon.

**Yield:** about 2 Kg of grapes per vine.

**Harvest:** manual, in crates.

**Vinification:** in stainless steel, on skins for 3/4 hours.

**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.



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Rosè



750 ml



13,5%