

ROSATO

Isola dei Nuraghi IGT
2025



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 6 hours.

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.



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Rosè



750 ml



13%