



PALMALIAS

SARDEGNA ITALIA



ROSATO

2024

**NAME AND APPELLATION:**

Palmalias Rosato Isola dei Nuraghi IGT.

GRAPE VARIETY:

80% Cannonau, 20% Vermentino.

PRODUCTION AREA:

the grapes come from vineyards located in southern Sardinia in an area that includes Sarcidano, Campidano, Marmilla, and Barbagia

NUMBER OF BOTTLES PRODUCED:

15,000

VINIFICATION:

after destemming and soft pressing, the must is transferred to stainless steel tanks where it undergoes static cold clarification, and is then inoculated with select yeasts to initiate fermentation. Once fermented, the wine rests on its lees for 4 months. During this period, the noble lees are stirred back into suspension every week.

AGING:

on the lees for three months before bottling.

AGING CAPACITY:

up to 3 years.

TASTING NOTE:

a soft elegant pink, and an impact on the nose that opens with a balancing interplay between rosehip, with its floral note, Rosa del West peach, and fresh balmy hints of eucalyptus and wild mint. Fresh and savory when it enters the mouth, it provides a luscious sip and a round, persistent finish.

SUGGESTED PAIRINGS:

tuna tataki, salmon tartare with pink peppercorns, poke, eggplant parmigiana, and pizza with mozzarella di bufala.

SERVING TEMPERATURE:

6 °C in summer, 8 °C in winter.



Rosè

750 ml

12 %