

su'entu



SU'OLTRE Marmilla Rosso IGT

VARIETAL COMPOSITION

Red grapes.

VINEYARD LOCATION

Marmilla region.

CLIMATE

Mediterranean: mild winters and hot summers with low rainfall.

SOIL TYPE

Clay with limestone deposits.

PLANTING DENSITY AND TRELLISING/TRAINING SYSTEM

Approximately 5,000 vines per hectare, vertical trellis, cordon spur pruning.

YIELD PER HECTARE

4,500 kg

HARVESTING

Grapes are carefully hand picked into small containers during the last ten days of September.

WINEMAKING

Grapes are crushed and destemmed prior to being fermented and macerated in stainless steel tanks for 10 days at 77 °F (25 °C) and subsequently soft pressed.

MATURATION/AGING

After 18 months in small and large new oak barrels the wine undergoes an additional 12 months of bottle aging.

APPEARANCE

Intense ruby red color with deep purple hues.

AROMAS

The elegant bouquet shows a mélange of dark fruit aromas, with hints of cocoa and spiciness and a balsamic undertone.

PALATE

Smooth and powerful musculature supported by juicy tannins. The wine has great length and a well-integrated saline minerality.

FOOD PAIRING

This big wine is made for hearty foods like prime beef cuts and semi-aged cheeses. Recommended with a succulent T-bone steak.

SERVING TEMPERATURE

Serve at 60-62 °F (16-17° C) in wide-bowled glasses.



CAMPAGNA FINANZIATA AI SENSI DEL REGOLAMENTO UE N. 1308/13
A CAMPAIGN FINANCED ACCORDING TO (EU) REGULATION N. 1308/13

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