

su'entu



SU'BRÌ ROSÉ Brut sparkling wine

VARIETAL COMPOSITION

Red blend from local grapes.

CLIMATE

Mediterranean: mild winters and hot summers with low rainfall.

SOIL TYPE

Clay with limestone deposits.

WINEMAKING

The grapes are gently pressed and 50% of free-run juice obtained. Once the must has been racked off its solids, fermentation is conducted at cool temperatures (60-62 °F /16-17 °C). The wine is then placed in a sealed pressure tank and selected yeasts added so that a second fermentation at controlled temperature (60 °F / 16 °C) occurs.

APPEARANCE

Pale pink in color with a stream of fine bubbles.

AROMAS

The nose shows fresh red fruit and pink flowers.

PALATE

The wine refreshing acidity is supported by an elegant saline minerality. The palate reflects all that is detected on the nose.

FOOD PAIRING

Ideal on its own as an aperitif or with light starters. Recommended with buffalo milk mozzarella and fresh strawberry sauce.

SERVING TEMPERATURE

42-46 °F (6-8 °C)

