

su'entu



SU'NICO Bovale Marmilla rosso IGT

VARIETAL COMPOSITION

Bovale.

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.

HARVESTING

Grapes are carefully picked into small containers mid to end of September.

WINEMAKING

Grapes are crushed and destemmed prior to being fermented and macerated in stainless steel tanks for 7 days at 77 °F (25 °C) and subsequently soft pressed.

MATURATION/AGING

12 months in partially new small and large oak barrels followed by a at least 2 months of bottle aging.

APPEARANCE

Bright ruby with violet tinges and nice viscosity.

AROMAS

This assertive wine gives powerful aromatics of red fruit preserved in alcohol intertwined with spice accents.

PALATE

Well-rounded, warm and plush with soft tannins. The wine flavorful notes from the nose are also reflected on the palate.

FOOD PAIRING

Pair with red meat dishes and aged cheeses or drink on its own.

SERVING TEMPERATURE

Serve at °F 59-61 (15-16 °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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